



THEO BLET

La Peyanne

In the realm of winemaking, the story of Theo Blet unfolds as a captivating tale of tradition, heritage, and an unyielding passion for the vine. Born into a family deeply rooted in viticulture, Theo Blet represents the fourth generation entrusted with the stewardship of their ancestral estate. Guided by the wisdom imparted by his grandfather, who inherited the vines from his in-laws, and his father, who dutifully continued the legacy, Theo carries forth a wealth of knowledge passed down through generations.

With an unwavering commitment to the craft, Theo expanded the family vineyard, diligently nurturing it to reach an impressive 16 hectares today. Hailing from a lineage of farmers, he forged partnerships with local cooperatives, working hand in hand to promote the excellence of their grapes and cereals. However, his dedication extends far beyond the boundaries of his land. A deep respect for nature led him to embark on a transformative journey towards organic viticulture. After three years of meticulous conversion, he succeeded in transitioning a significant portion of the vineyard to organic practices, embracing a sustainable approach rooted in harmony with the land.

A stroke of fortune smiled upon Theo as he discovered the exceptional clay-limestone soil that underpinned his vineyard's terroir. With reverence, he recognized the significance of the local tuffeau limestone outcrops, which enriched the soil and endowed it with remarkable attributes. This sacred bedrock played a pivotal role in effective drainage during wet vintages, absorbing excess water and safeguarding the health of the vines. Conversely, during times of drought, it released stored water reserves, ensuring the vitality of the vineyard. This geological gift ensured a consistent and exceptional harvest, enhancing the quality of the wines produced year after year.

At present, Theo proudly oversees the production of the estate's white cuvée and red cuvée, a testament to his tireless dedication. Together, they encompass one hectare of the vineyard's output for the year 2022. The remaining grapes continue to be entrusted to the local cooperative, a testament to the enduring collaboration forged over the years. However, Theo's ambitions stretch beyond the current production scale. With unwavering determination, he envisions expanding the estate's production area in the years to come, broadening the horizons of his family's winemaking legacy.

Situated at the head of a small side valley of the Thouet, the commune of Courchamps is halfway between Saumur and Doué-en-Anjou. La Peyanne is a parcel of 5–25-year-old Chenin Blanc planted at a high point where the soils are thin, and the tuffeau bedrock is immediately below. The mineral tension of La Peyanne is deftly balanced with its generous orchard fruit expression, which is quite promising considering this is Theo's debut terroir.

ORIGIN

France

APPELLATION

Saumur

SOIL

Shallow clay-limestone over tuffeau

AGE OF VINES

5–25

ELEVATION

62 Meters

VARIETIES

Chenin Blanc

FARMING

Certified Organic (ECOCERT)

FERMENTATION

Hand-harvested, 24-hour cooling, direct pressing, natural yeast fermentation

AGING

10 months in French oak barrels, 3rd-4th fill, no malo, vegan

ACCOLADES

90 – 2022 La Peyanne – Decanter

**JON-DAVID
HEADRICK
SELECTIONS**

