



VIN DE FRANCE
**LA FOLLE
BERTHE**
AMANDIERS 2017

Berthe est espiègle et charnelle : elle chante avec les oiseaux, vole comme les papillons et parle aux fleurs. Berthe n'est pas chimiste : nous l'apercevons parfois dans nos vignes et dans le chai où elle accompagne le raisin dans ses fermentations sans rien ajouter d'autre que sa folie qui n'est qu'une joie véritable.

PRODUIT EN FRANCE
PREMIER MOUVEMENT DE LA FOLLE BERTHE
149700 **75cl. 13,5%vol.**

La Folle Berthe Amandiers

Winery: La Folle Berthe
Vigneron: David Foubert
Appellation: Saumur
Location: Loire Valley

History of Domaine:

After fifteen years of office work in Paris, David Foubert packed up his bags for Saumur. After studying with Melanie Hunin of Domaine Mélaric and working for vignerons such as Sébastien Bobinet, Sébastien David, and Bruno Duchêne, David was finally able to take over some longtime biodynamically-farmed plots from Phillip Gourdon, who had just retired at the time from Château Tour Grise in Puy-Notre-Dame. When looking for a home to vinify his first vintage in 2014, David's teacher Melanie allowed her old student access to Domaine Mélaric's cellar. Shortly after, David discovered an abandoned cellar he patiently restored and began to work out of the following year.

David currently farms 4.3 ha of Chenin Blanc, Cabernet Franc, Grolleau, and Pineau d'Aunis in Saumur. These certified biodynamic wines require some patience from drinkers as David does not shy away from a slow fermentation and long élevage. Drinkers will be rewarded with wines that are fully realized and brim with energy and finesse. A final fun fact: the name La Folle Berthe (meaning crazy bear in French) comes from a pun on David's last name...Foubert!

Cuvée: Amandiers

Grape Variety: Chenin Blanc 100%

Vineyard: Clay and flint.

Vinification:

Primary fermentation in fiberglass vat with naturally occurring yeasts only. Very light and gentle pressure. Elevage in old barriques for 24 months. Light filtration. Tiny dose of SO₂ (2mg/L) at bottling.