

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, Sébastian 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: Grand Berthe

Grape Variety: Cabernet Franc 100%

Soil: Clay and flint.

Vinification:
Grapes are fully destemmed and macerated for forty days. Fermentation in barrel with naturally occurring yeasts only. Elevage in old barriques for 48 months. No fining, no filtering. Tiny dose of SO2 (2mg/L) at bottling.