

La Folle Berthe
Grand Berthe



VIN DE FRANCE
LA FOLLE
BERTHE
GRANDE BERTHE

Comme toutes les vertus du gypsose, celle qui
murmure plus et les larmes et les larmes. Berthe ("La Be-
laine"), devient celle de la folie, celle qui se moque
aux tentatives et aux fois. C'est un taureau, une carrosse,
une inspiration. Tout ce qui fait tomber à nos côtés
pour nous, les hommes, une "folle" nous le dit.
C'est "La Folle Berthe", issue d'une famille d'origine à
elle, sans dissonance des modes traditionnelles en réalité.
Fait les esprits et les corps avec douceur et élégance.
Nourriture: L'apiculture permet de gérer les abeilles et leur échange
Méthode de culture: L'agriculture biologique
Certification: L'agriculture biologique
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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 vigneron 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: 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. Elevation in old barriques for 48 months. No fining, no filtering. Tiny dose of SO₂ (2mg/L) at bottling.