

**General Info****Country:** France**Region:** Loire**Appellation(s):** Vouvray**Producer:** Bruno and Jean-Michel Pieaux**Year Founded:** 1995**Annual Production Total:** 16,000 cases**Farming:** Organic Non-Certified**Harvest Method:** Manual**Total Estate Size:** 30 ha**Domaine du Margalleau**

Freres Bruno and Jean-Michel Pieaux are fourth generation vigneron in the Village of Chancay in the Vallee de Vaux. In 1938, Jean-Michel's grandfather was the first member of their family to estate bottle wines from their own vines. Today, they are fashioning taut and lively Vouvray from the excellent "tuffeau," or soft chalk, clay and limestone soils. The vineyards here also contain flint, adding complexity aromas and a core of minerality. The vines are 40 years old on average but the oldest are up to 90 years old. No insecticides are used in the vineyard, grasses are allowed to grow between the vines for biodiversity and soil health, and the estate is certified for High Environmental Value (HVE). Like most of the traditional estates in Vouvray, their naturally cold cellars are carved deep into the limestone hills.

The wines are fresh, balanced and clean, with the floral and herbal qualities typical of Vouvray, reminiscent of chamomile and lemon tea but with a vibrant flinty mineral core. These wines will age decades but are full of life and vibrant flavors when opened young as well. Grapes are harvested by hand and pressed immediately, then fermented with indigenous yeasts in temperature-controlled, stainless steel tanks. Dry wines are aged in tank on fine lees for 6 months until bottling.

The estate is named for a specific, small parcel that was part of the grandfather's original estate.

**The Wines****Vouvray Sec**

Grapes are harvested by hand and pressed immediately, then fermented with indigenous yeasts in temperature-controlled, stainless steel tanks. Dry wines are aged in tank on fine lees for 6 months until bottling.

**Vouvray Demi-Sec**

Grapes are harvested by hand and pressed immediately, then fermented with indigenous yeasts in temperature-controlled, stainless steel tanks. Fermentation is stopped at just over 20 g/l RS. 5.5g/l acid. An extremely balanced wine.

**Vouvray Brut**

100% Chenin Blanc planted to clay-limestone soils. Current vintage is 2018. Gentle pneumatic pressing of the must before racking and aging in stainless steel until February following the harvest. Aged sur latte 24-36 months. 0.7 g/l dosage.