



Domaine Du Vieil Orme

Sustainability in the Loire



The Sauvignon Blanc vines are 25 years old on average and are located on a hillside. The soil is clay and flint and is nicknamed 'perruches' (parakeets).

The history of the Domaine Du Vieil Orme begins in 1849 and the domaine has been handed down from father to son ever since that time. Found in the heart of the Loire region, in Saint Julien de Chedon in a very small village close to Montrichard. The vineyards have been placed in the new appellation soils of Touraine Chenonceaux.

Today this Estate is ran by Laurent Benoist and his wife Estelle. They have strongly invested in new technologies including a brand new cellar in order to improve the quality of their wines. The environmental factor is also very important to Laurent and Estelle, the vineyards are sustainably farmed, leaving the grass in between the rows, manual leafing, pre-harvest to have less grapes and a better homogeneous quality.

The grapes are harvested in the morning to protect the freshness and avoid oxidation. They are gently pressed, and the juice is refrigerated at 5°C for 5 days. Fermentation happens over 15 days at 18°C. Then the wine ages on its lees for 4 months before bottling.

#ItsGoodToBeUs
Follow us Online

**CUTTING
EDGE**
SELECTIONS

 @CUTTINGEDGESELECTIONS
 CUTTING EDGE SELECTIONS
WWW.CUTTINGEDGESELECTIONS.COM