

# the wine trust

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## Athletes du Vin

**Owner:** Cooperative / Négociant project

**Country:** France

**Region:** Loire Valley

**Founded:** 2016

**Annual Production:** 5,000cs

**Description:** Athletes du Vin is a cooperative négociant project involving a number of the top winemakers in the Loire Valley with the goal of producing wines that are representative of the appellations and varieties found along the Loire and offer compelling value. The wines are vinified by the members of the cooperative using either their own grapes or grapes produced by friends and neighbors in a minimalist and expressive style.

## Wine Notes – 2020 Athletes du Vin Chardonnay

The young winemakers behind the Athletes du Vin cooperative négociant project are among the best-known and most respected Loire Valley vignerons of their generation, including Thierry Germain, Pierre Breton and Matthieu Vallee (of Chateau Yvonne). Using their own grapes or grapes grown by neighbors and friends, these superb winemakers vinify the wines in their own facilities, using their own expertise and minimal intervention methods. However, they share the goal of producing wines that both represent the varied terroirs of the Loire Valley and offer superb value for money. The 2020 Chardonnay is an IGP Val de Loire bottling and features crisp notes of apple, pear and stone fruit with a firm minerality and vibrant acidity. This refreshing, lower alcohol beauty is vinified entirely in concrete tanks to preserve the pure fruit flavors and backbone.

## Technical Specifications

<b>Varietal Composition:</b>	100% Chardonnay
<b>Vineyard Region:</b>	IGP Val de Loire
<b>Vine Age / Density:</b>	20 year old vines on average
<b>Production Volume:</b>	1,500 cases produced
<b>Vineyard Characteristics:</b>	Sandy clay
<b>Wine-Making / Vinification:</b>	Hand-harvested grapes, fermented in concrete tanks using native yeast to preserve fresh fruit flavors and minerality, cold-settling Aged 6 months in neutral concrete, bottled immediately thereafter
<b>Alcohol / Volume:</b>	13.0%
<b>Residual Sugar:</b>	0 g/L