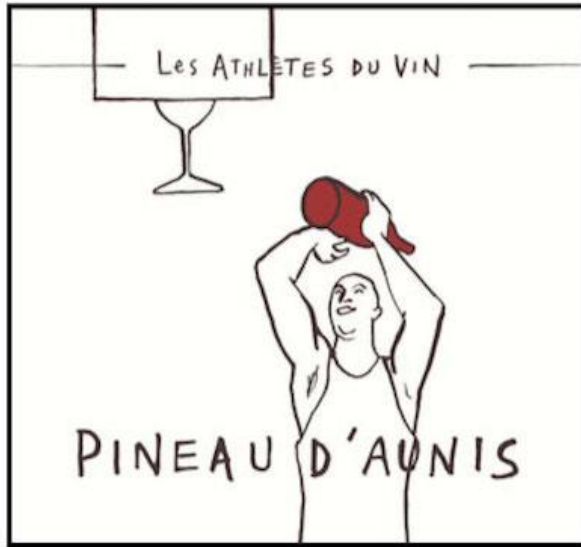


the wine trust

HERITAGE • TRADITION • CRAFT

Athletes du Vin



Owner: Cooperative / Negociant project

Country: France

Region: Loire Valley

Founded: 1999

Annual Production: 10,000cs

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 varietals 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 – 2019 Athletes du Vin Pineau D’Aunis

The young winemakers behind the Athletes du Vin cooperative negociant project are among the best-known and most respected Loire Valley vigneron 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 2019 Pineau D’Aunis is made from a native Loire varietal that is typically a blending grape, grown on 50-120 year old vines. This light red, easy-drinker carries a nose of cherries, apples and strawberry, with a palate of red fruits and raspberries that is complemented by a spiciness, earthiness and a silky texture. Effortless and delicious when chilled!

Technical Specifications

Varietal Composition:	100% Pineau D’Aunis
Vineyard Region:	Loire Valley
Vine Age / Aspect:	50-120 year old vines, southern exposure, 6600 vines/Ha
Production Volume:	900 cases produced
Vineyard Characteristics:	Clay and limestone, well-drained soils
Wine-Making / Vinification:	Hand-harvested, pressing of full grapes, 2 week maceration and native yeast fermentation in stainless steel tanks, 7 months aging in concrete tanks on fine lees, filtered, SO2 <6g/HL, vatting / racking
Alcohol / Volume:	13.0%
Residual Sugar:	0.2 g/L
Acidity:	0.53 g/L