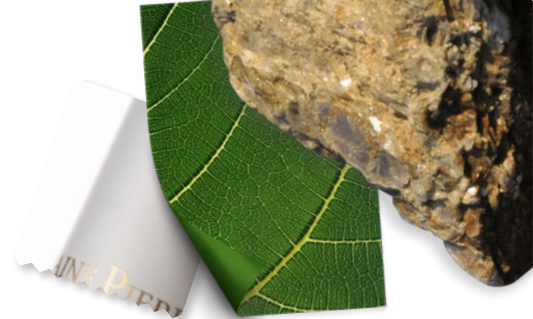


Folle Blanche 2025



● Gros Plant

GRAPE VARIETY

100% Folle Blanche

AOP

Gros Plant du Pays Nantais

PLOT PROFILE

Plot of vines named la Richardière and planted in 1974 in La Chapelle-Heulin village. Light and stony soil, with sand on schist.

VINEYARD CARE THROUGH THE SEASONS

We care for our vines using natural preparations, stimulating soil life with horn manure (500) in the spring, complemented by a Maria Thun preparation. Silica (501) is then applied after flowering and, if necessary, before the harvest. During the winter, we practice short pruning in single Guyot, known as 'gentle pruning' (taille douce), to respect the sap flow of our 6,500 vines per hectare. The 2025 vintage has proved to be both generous and solar. After a rain-soaked 2024, we were delighted to find radiant light and a gentle, enveloping warmth once again. While June brought heatwaves, July and August played their summer roles to perfection. Supported by a courageous and cheerful crew leader during the spring works, the vineyards welcomed a new team of 45 people on August 25th. Ten days of precision and efficiency followed, ensuring only grapes of exceptional quality reached the wine presses.

WINEMAKING TECHNIQUES

Spontaneous alcoholic fermentation using indigenous yeasts. The wine was aged for 6 months in 400L egg-shaped barrels and 600L barrels, without racking, before being bottled in March 2026.

TASTING

Serve at 12°C
Serve with oysters, shellfish or sushi and good friends !

PRESS

With every vintage, Marie & Pierre-Marie offer us this jubilant cuvée, defined by its frankness and sincerity, its moderate alcohol content, and its precise details. Gros Plant (or Folle Blanche), a grape variety historically used for distillation, is vinified here with passion to produce a thirst-quenching yet deeply satisfying wine. A perfect companion for meals, it is the kind of wine that should always be within arm's reach in the fridge. **Pascaline Lepeltier - RVF 2025**

The friendly **Folle Blanche** opens the tasting with the freshness of its lemony notes. It gives the wish to reconnect with this often too strict grape variety. **Alexis Goujard - Guide vert RVF 2025**

This **Folle Blanche**, a unique AOC grape variety, which grew biodynamically on schist is adorned with beautiful lemony notes. A salivating wine, ideal with fried smelt. **Le Parisien - Septembre 2023**

Very fleshy mouth, white and yellow fruit, covering texture, a wine of substance and pleasure which will reconcile more than one with this wrongly criticized appellation.

Paris Match - Septembre 2023

PACKAGING

750 ML bottle
6 or 12 bottles cases

CERTIFICATION

Organic agriculture certified by **ECOCERT** FR-BIO-01
Biodynamic labellisation by **DEMETER & BIODYVIN**

