

Mathieu Cosme – Les Promenards - Vouvray

- Aromatic expression of Vouvray from Mathieu Cosme, rising star of Vouvray
- Uses biodynamic farming—learned from Domaine Huet—and harvesting at full ripeness
- Exciting renaissance story for Domaine de Beaumont under its 5th generation winemaker

The Producer

For four years while in wine school, Mathieu Cosme worked as a winegrowing assistant at the famous Domaine Huet, the leader of biodynamic practices in Vouvray. Cosme recognized that Huet's expertise in these methods was a big factor in their success. He observed that the work in the winery is easier when the grapes are perfect and perfect grapes only come from diligent work and care in the vineyard.

Once he learned the ropes at Domaine Huet, Mathieu quickly transformed his family's prized estate vineyards—part of Loire Valley's protected Unesco World Heritage site—to become one of the most sought-after producers of Vouvray. Today Mathieu Cosme is named at the top of the list of Vouvray's emerging young talents by PUNCH magazine.

When Mathieu was only 13, his father died and his mother was then forced to sell their grapes to the local cooperative so that she could afford to retain their highly regarded land. She put Mathieu through school to study viticulture and enology.

In 2005, after Mathieu received his enology degree and served his apprenticeship with Huet, he returned to his family vineyards. He quickly applied his expertise in farming to convert the vineyards to organic and then biodynamic. He gradually stopped selling his fruit to the cooperative, so that he could bottle wines from the estate, becoming the fifth generation of winemakers in his family.

Achieving a full aromatic expression of Chenin blanc is a primary goal of Mathieu's; in addition to pure farming, he allows a longer than usual hang time before harvest. The process develops thicker skins and thus, more complex phenolic ripeness in each grape. Mathieu feels the reward is worth the weather-related risk that comes with longer exposure to the elements. Also with such astute attention in the vineyard, he is able to monitor acidity and obtain true balance at harvest. Farming organically with biodynamic practices, he remains unobtrusive to the vine's natural voice. In the oldest lots—some 80 years old—he lessens soil impaction by working the vineyards with a horse in place of a heavier and more polluting tractor.

Tuffeau, an ancient chalky limestone dating back 90 million years to the Turonian prehistoric era, composes most of the rocky limestone slopes of his estate. At the top of his southeast-exposed slopes is more Silex, or flinty soil, where the Chenin vines grow for Le Fines Bulles, his sparkling wine.

The Wine

In the village of Noizay, within the Unesco World Heritage site of the Loire Valley, extends Mathieu Cosme's Domaine de Beaumont. Gobelet-trained old Chenin blanc vines climb up the south to southeast exposed slopes of tuffeau-dominant soil. This mixture of clay, rocks, and prehistoric calcareous "tuffeau" is found in some of the most ideal growing spots in Vouvray. With meticulous care in the vineyard, Mathieu is able to let the grapes hang for a longer than usual time in order to develop extraordinary phenolic ripeness and as a result, intense aromatic complexity in the finished wine.



Region: Vouvray

Appellation: Noizay village of Vouvray

Altitude: 275 feet

Soil: Rock, clay, and tuffeau, a prehistoric calcareous soil

Varietal: 100% Chenin blanc

Vine age: Average 50 years; some are as old as 80 years

Planting system: Gobelet

Harvest: Manual

Vinification: Alcoholic fermentation in 400L neutral oak barrels; full malolactic fermentation

Aging: Aging for 10 months in 400L neutral oak barrels.

Tasting Notes: Expressing a beautiful aromatic bouquet, on the palate this dry Vouvray has remarkable ripe stone fruit, is balanced by an acidity, and shows no lack of good body and balance.