

Domaine Regnier-David

Domaine Regnier-David was created in 1962 by Maurice Regnier with the purchase of 2ha of vineyards in Meigné within the Saumur appellation. In the early 1970's he became a pioneer in the region regarding organic viticulture as he converted from conventional methods to more eco-friendly and, at the time, obscure farming practices. In 1993, Domaine Regnier-David obtained its EcoCert certification.



In 2002 Maurice's son, Jean-François, at the age of 20, took over the winemaking and vineyard management. He is also responsible for growing the family's property to its current 13ha, including holdings in Saumur-Puy-Notre-Dame with its unique terroir of sandy limestone at 50-100m. In the cellar, he employs cement tank fermentations with indigenous yeast to produce natural wines that reflect each parcel's terroir.



This wine is 100% Chenin Blanc from a single hectare of vines in a lieu dit planted in 2000. The Chenin vineyard was planted from a massal selection of cuttings from Domaine Huet in Vouvray. The soil is a meter of chalky clay over white limestone. The yields are about 40 hl/ha and the grapes are manually harvested and pressed directly into tank. Once fermentation starts naturally, the juice is racked into a mix of 4-5 year old 225L barrels and 7-8 year old 400L barrels. The wine finishes fermentation and then rests on the lees for 24 months with no battonage.

Saumur Blanc

“La Guichardiere”



Varietal/Blend: Chenin Blanc

Farming Practices: certified organic

Elevation / Exposure: 94m / S

Soil: clay and limestone

Harvest Technique: by hand

Year Vines Were Planted: 1999

Yeast: ambient

Fermentation: whole-cluster press to tank /
fermentation in neutral barrels at 14°C

Malolactic: yes

Maturation: 12 months in neutral barrel

Sulfur: less than 40ppm

Vegan: yes

Alcohol: 14%

Fined: no

Filtered: yes

Country: France

Region: Loire

Subregion: Saumur

Vineyard: estate

Vineyard Size: 0.5ha.