



DOMAINE HAUTE PERCHE

LOIRE VALLEY ECONOMIC PLAYER,
MODEL OF A SOCIAL AND ENVIRONMENTAL RESPONSIBILITY,
IN FAVOUR OF A SUSTAINABLE VITICULTURE,
HIGHLIGHT OF THE VARIETIES CHENIN AND CABERNET.

SOME KEY FIGURES



GPS COORDINATES :

47.390603,-0.51195,16



SURFACE :

30 Hectares

GRAPE VARIETIES :

RED VARIETIES

55 %

of the surface

WHITE VARIETIES

45 %

of the surface

40 %
Cabernet franc

7 %
Grolleau

5 %
Gamay

3 %
Cabernet sauvignon

35 %
Chenin

10 %
Chardonnay



PRODUCTION :

between 800 and 1400 Hl
(Hectolitres)



APPELLATIONS (A.O.C.) :

8

OUR DOMAIN

Domaine Haute Perche is located in the **Loire Valley**, at the gates of the city of **Angers**. Originally founded in 1966, it has gone through a complete metamorphosis since 2019 under the guidance of a new owner : conversion to biodynamics, reinforcement of the team, new presses, selection of the most robust vineplants for the new plantations, etc.

Our vineyard spreads over 30 Ha and is cultivated biodynamically to produce dry and sweet, red and white, wines from grape varieties such as chenin and cabernet.

The terroir's quality gives us the chance to put on the market **unique wines with strong identities**.

Our Coteaux de l'Aubance and Anjou Brissac are well-known among the whole branch of winemakers, and have been rewarded many times.

We are working towards both **ORGANIC** and **DEMETER** certifications.

OUR TEAM

We are a medium-size domain, with a team of **6 multi-tasking persons**.



Serge



Camille



Christophe



Idrissa



Josiane



Thierry



SUSTAINABILITY AS A MOTTO



Thierry Denjean, who owns the domain since February 2019, shows a strong willing to run it following all the principles of sustainability. Our CSR (Social and Environmental Responsibility) Policy in favour of a sustainable and environmentally aware viticulture is our DNA.

The domain claims itself as an environmentally committed economic player in the Loire Valley and aims at reaching a **neutral carbon footprint by 2025**.

We will be independent in terms of electricity consumption, by the end of the year, as soon as the **solar roof** will be installed over the whole building.



Domaine Haute Perche invested in the rising French start-up Biomède, which found a natural solution to **regenerate the soils** : a personalised selection of plants, that extracts heavy metals, and accelerates the cleansing of our yet uncultivated parcels.



The shift to biodynamics put the emphasis on **biodiversity**. We are growing back bushes between the plots, and taking especially care of the trees. The plantation of a 70 acres parcel with more than 300 oak trees will take place at the end of 2021.

The effect is already noticeable as more and more birds, insects and wild animals visit our parcels, and their only presence enrich the soils.

With the intention of **raising awareness** about the urge to protect and sustain biodiversity, we are also developing a project in cooperation with the local schools. We want as many pupils as possible to take part of the trees' plantation, and give them the possibility to understand the choice of a local variety, to follow their growth, the fauna and the flora, as well as the effects on the surrounding environment. They are the future actors of sustainability in the region.

“

**We want to produce the best Anjou wines
by seriously taking care of the soils
in and around the parcels.**

”

AN ORGANIC / BIODYNAMIC WINE GROWING

Our domain has been in transition to an organic certification since 2016, and will be **fully certified by the end of 2022**. Thierry Denjean gave the domain a new impulse by engaging in a transition to biodynamics.

The vineyard is entirely cultivated biodynamically since November 2019, and we are making the necessary steps towards a Demeter certification by the end of 2022.



Christophe Bernard joined the team as our vineyard manager in June 2019 to make us benefit from his 30 years experience in biodynamics and use the accurate treatments. We apply in tiny quantities preparations on the vines made from animal (horn manure), vegetal or mineral material, following **the moon cycle** in order to obtain the best grapes' quality.

The vines receive a solution of **horn manure** twice a year, plants and minerals, such as nettle, valerian, horsetail, silica powder etc. through teas being manured all over the year, depending on the moon cycle, the climate, the threats and the health of our vines.

We work in **agroforestry** by planting trees between the vine plots in order to improve biodiversity.





HOW WE MAKE OUR WINES AND IMPROVE QUALITY WITH KNOW-HOW

Our vinification is based on **natural yeasts** only.
We don't use any fining agents. Our pneumatic press extracts the juice slowly to protect all the nutrients of the harvest.

Wine maturing occurs in heat-regulated stainless steel tanks and since 2020 also in oak barrels. Our wines are filtered over earth after racking.

Two vintages - Anjou Villages Brissac and Anjou blanc Caractère 2020 - are maturing in newly bought French oak barrels, to be most probably consumed by the end of 2021. They will be blends of barrel and tank matured wines.

In the future, we will produce more plot-by-plot wines.

We love to work with the **local grape varieties, chenin and cabernet franc**. But we also grow other varieties to make blends, especially for our Anjou Villages Brissac (cabernet franc + cabernet sauvignon), and our traditionally made sparkling wines under the appellation Crémant de Loire (chardonnay + chenin for the white, cabernet franc + grolleau for the rosé).

We grow **Chardonnay, Cabernet Sauvignon, Grolleau and Gamay**.

Our most famous wines are **Anjou Villages Brissac, Coteaux de l'Aubance, Crémant de Loire and Cabernet d'Anjou**. We have been rewarded many times for these wines and our goal is to improve their quality even more.





Most of the grapes are **harvested manually**, as it is requested by the appellations' authorities. For our sweet wines, under the appellation « Coteaux de l'Aubance », we harvest by **selective picking** of the botrytised grapes.

This means we very often harvest twice or even three times in the same parcels, only picking the grapes that suit the quality we are looking for.



Serge Bertrand, our cellar master, works together with an independent oenologist. He has always intended to **reduce the sulfites' content to its minimum**, and therefore the bad second effects of higher sulfites' rates well-known among wine consumers (like headaches for example) That's one of the reasons why our sweet white wines are so popular among our clientele. Yet they also have a great aging potential.



THE RESULTS ARE CONVINCING



Our **Coteaux de l'Aubance Tradition 2018** has rewarded many medals and seduced all the wine critics with its elegant, pure, balanced and fresh savours. This golden nectar reveals in its nose aromas of exotic and citrus fruit. The mouth shows a perfect balance between sweet and freshness, candied mango and pineapple. The finish is long and delicious.

It was described in the **Guide Hachette des Vins 2021** as follows :
« With a good aromatic complexity of white flowers and dried fruit, this 2018 vintage has an intense and fleshy mouth, with a nice freshness too. The hint of bitterness in the finish makes its originality. »

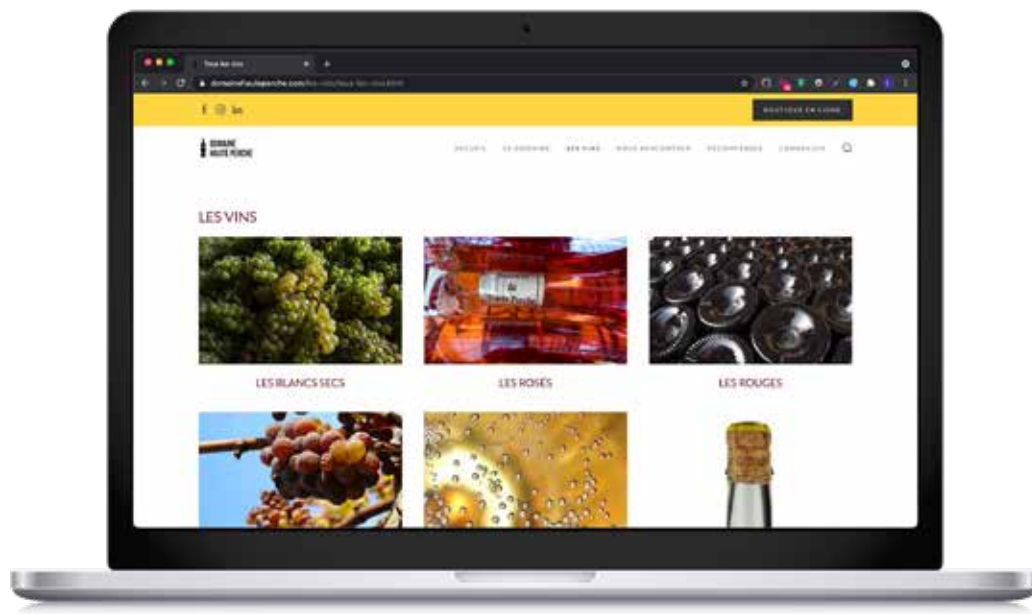


The garnet-red robe of our **Anjou Villages Brissac 2018** hides a complex and structured mouth, and a nose full of freshness and ripe red berries. Its enjoyable lingering flavors finish with spicy and toasted notes.



Our Anjou blanc sec « **Le Chêne rond** » 2018 has an intense nose of white flowers (like acacia flowers), then an expressive mid-palate with lingering aromas revealing hints of honey and a lot of freshness.

Our wines are also available to purchase on our e-shop



www.domainehauteperche.com



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HAUTE PERCHE**

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