



DOMAINE LUCAS SALMON

• organic wines from Loire Valley •

FOLLE BLANCHE « Le Fief Cognard » 2022

WINE

Vin de France Folle Blanche
Variety : 100 % Folle Blanche
This cuvée comes from a mass selection of vines planted in 1959, 1965 and 1977.
1st year of organic conversion
Alcohol : 11 %
Acidity : 6,5 gr / liter
pH : 2,80
Sulfur : 50-60 mg of SO2 total

WINEMAKING

Manual harvest, followed by direct pressing and light settling.
Fermentation takes place with indigenous yeast in clay eggs.

TERROIR

Surface soil of sandy loam with subsoil of weathered granite.
The soils are fully plowed.
We carry out a green harvest every spring to improve the quality of our production.

AGING

The breeding takes place in clay eggs and almost without sulfur, and lasts around 10 months.
Bottling under inert gas, without fining or filtration, on June 28, 2023.



Folle Blanche is a grape variety that was abandoned by the older generation of winegrowers because it was difficult to work in the vineyard. If we let it, it produces a lot and becomes unmanageable. This is why we carry out huge work in the vineyard on this cuvée, with debudding and green harvesting.