

DOMAINE DE MONTCY

The Chevrier family continues to be the guarantor

of the quality and authenticity of the wines from the Loire estate in Cheverny. Brothers Valérie, Vincent, Thierry and Vincent carry on this legacy. The family recently added noted enologist and viticulturalist Vincent Bonnal, who brings his vineyard and cellar expertise to the domaine along with his acumen with natural wines.

Formed in the 1990s from vineyards that belonged to Château de Troussay, Domaine de Montcy now has about thirty hectares spread over four main plots in the communes of Cheverny, Cormeray, Chitenay and Celettes.

Included in full in the Cheverny and Cour-Cheverny AOC, the estate's grape varieties are balanced in red (Pinot Noir, Gamay, Malbec) and white (Sauvignon, Chardonnay, Romorantin), with a heritage of old Sauvignon vines planted on the famous "Clos des Cendres".

The estate has been certified organic since 2012 and biodynamic (Demeter) since 2015. These results are the fruit of evolutionary methods by the family and former viticulturalists for over a decade. The goal is to work with respect for the living and to put his expertise at the service of nature to produce healthy and natural wines.

Observation, patience and humility in the face of the environment are the pillars of the biodynamic regime, using no pesticides or chemical fertilizers, and minimizing use of SO₂. Domaine de Montcy seeks to preserve its land and biodiversity through cultural practices, as the pioneers of biodynamics theorized. Their vision of biodynamics serves three objectives of equal importance:

- the quality of Domaine de Montcy wines
- the health of the team that works daily in the vineyards
- the health of the land, the vines and the planet.

The winery uses biodynamic preparations to improve the life of the soils and give the vines better balance, necessary for optimal maturity at harvest. They are respectful of cycles in the vineyards, especially lunar ones, to plan their work.

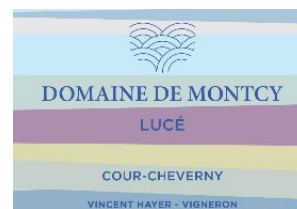
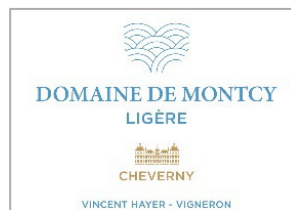
At Domaine de Montcy, wine is made in the vineyard, day after day, by the sum of the attentions and care brought to the plots. This work continues in the cellar, with spontaneous vinifications allowed only by native yeasts naturally present on the grapes. This philosophy and these techniques allow the wines to express the best of Cheverny terroir.

The vines on the estate are 5-40+ years old with some parcels from 60 to 80 years old. The soil is argilo-silicieux (clay and sand). The cellar is equipped with modern vinification tools allowing minimal intervention to craft more authentic wines. Vincent practices rigorous parcel selections in the vineyard, hand harvesting, and picking grapes when they are phenologically ripe.

In the appellation of Cheverny white wines are composed of Sauvignon Blanc grapes, at a proportion of 60–80%, blended with Chardonnay, Arbois, or Pineau Blanc de la Loire. Red wines are composed of Gamay grapes, at a proportion of 40–65%, blended with Pinot Noir. Cabernet Franc and Côt (Malbec) may be used to make up to 15% of the wine.

Cour-Cheverny is a miniscule 48 hectare appellation. The Romorantin grape, grown in the Loire Valley since the sixteenth century, is the sole grape of the appellation. It makes crisp, acidic, minerally white wines. Domaine de Montcy is one of only a few producers of Cour-Cheverny.

At the end of 2020, the estate began construction of a new eco-built winery to support the growth of the domaine and ensure the best working conditions for its teams. This new facility, located in Cormeray, was used for the 2022 harvest.



WINES

Cheverny Blanc Ligère
Cheverny Rouge Cabriole
Cour-Cheverny Lucé
Cheverny Rouge Cuvee Louis de la Saussaye