

WINES WITH A VIEW

After a few words with Liv Vincendeau, you can sense the energy and passion of this woman who has made Anjou her home. Born in Germany, Liv founded her business and moved her life to the Corniche in the Loire hills at Rochefort-sur-Loire, just a few kilometres from Angers. She spoke to us about the vines she cares for, watches over and improves as manager of the estate, helped occasionally by seasonal workers.



1 estate,
1 ecological commitment

Liv Vincendeau

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"I arrived in Anjou in 2000 at harvest time as a trainee winemaker-oenologist. I had done an initial course in Alsace and wanted to change vineyards; an opportunity came up in Anjou and I jumped on it. Today, I wouldn't leave for anything in the world. I took over these vines and founded my estate in 2014 so of course, I've put down my roots here. But I love so many other things about Anjou. The main theme is the Loire and its landscapes. The river creates a very specific atmosphere and the same goes for its climate too. There are four clear seasons here without the changes being too brutal. They don't call it the quiet and peaceful life for nothing. I find that the air here is also very pure, with a touch of the ocean. You breathe well and live well here! My family and I also enjoy the other riches Anjou has to offer: the beautiful city of Angers, the extensive cultural programme, visits to châteaux with their fairytale landscapes. After wine, my other passion is horse-riding and I'm really spoilt in Anjou. I've discovered this world watching the Cadre Noir shows in Saumur. Finally, I think that Anjou is perfectly located. We're 90 minutes from the ocean and really close to Paris. In my business, that's a real advantage. In the morning, I'm out amongst the vines and in the afternoon, I can go and meet customers in Paris. We are connected but living in a very well-preserved environment.

My estate has 7 hectares (which is pretty small for Anjou): a combination of 4 hectares of vines, 2 hectares of hay and 1 hectare of woods and hedges dedicated to biodiversity. I chose an organic approach from the very beginning... We Germans learn about ecology when we're toddlers. Today, I mostly produce sparkling wines: 3 Crémant de Loire and 2 Anjou Blanc made with Chenin grapes. I sell all my wine in bottles: 20% exported to Norway, Italy, Belgium, Switzerland and soon Germany, I hope. There is a growing trend towards the international market. The Chenin grape is quite well-known and is all the rage; people like discovering it. Sparkling wines are also appealing. My wines travel far, all the way to the most famous wine merchant in Manhattan, but they are also available in local restaurants where local dishes go very well with Anjou wines. The customers who come to see me on the estate, French and foreign, really enjoy the surroundings and the closeness with the River Loire. Finally, the very French notion of terroir needed to be explained and enhanced each time. It's almost a magical word. There is a lot of the land or "terre" in it, land which I deeply respect. And this terroir is what we attempt to reveal through our work as winemakers. With finesse and precision, strength and passion.

➔ domaenevincendeau.com



THE WINES AND VILLAGES ROUTES IN ANJOU

IN ANJOU, 6 LOOPS TRAVERSE MAJESTIC VINEYARDS AND PRETTY VILLAGES COVERING BETWEEN 51 AND 90 KM.

Each of these itineraries has a different character. Uninterrupted views of the River Loire, visits to troglodyte caves or a photo opportunity at Château de Montreuil-Bellay... We stroll, chat and shop in the villages... In truth we are taking our time to experience and enjoy everything.

The journeys are full of wonderful discoveries and great flavours and tastes to enjoy! Extra: these loops can be taken by bike or by car!

Tasting Anjou wines

Grape varieties, weather conditions, the labour of men and women... The terroir of Anjou Saumur involves a clever combination of elements that create fresh, fruity and often full-bodied white wines and fruity, structured and delicious red wines.

- ➔ WITH BEEF FROM MAINE ANJOU: Anjou-Brissac
- ➔ WITH FISH FROM THE LOIRE: Saumur-Blanc
- ➔ WITH CRÉMET D'ANJOU served with a sharp raspberry coulis: a Brut Rosé Crémant de Loire
- ➔ WITH FOIE GRAS: Coteaux-du-Layon



Daily Mail

NOVEMBRE 2018 - OLLY SMITH

"If you're looking for value balanced with quality choose the Loire Valley for your festive fizz. Saumur Brut is my overall pick thanks to limestone soils with cellars dug from the chalk to mature the wine in perfect natural conditions."

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Le Puy-Notre-Dame