

An Integrity Wines Selection

**La Source du Ruault
Jean-Noël Millon
Saumur Champigny, Loire Valley**

Jean-Noël Millon's philosophy is to produce high quality wines that are in harmony with Nature. Brought up with the know-how of seven previous generations of wine-growers, Jean-Noël is passionate about his 13 hectares of Cabernet Franc in the heart of the Saumur Champigny region, and matures his wines in a 3-century-old cellar carved out of the white tuffeau stone of the region.



Enthusiasm for the land, the vine and the wine has been transmitted over the last seven generations, with each generation leaving its own specific stamp. **Jean-Noël took over from his father, Noël Millon, in 1998.** To strengthen the vine's natural defenses, Jean-Noël decided to convert to **biodynamic methods** using homeopathic plant doses. Preparations are also needed for the vine's health. These act on: the soil (biodynamic compost), the roots (preparation 500), the leaves (Maria Thun dung compost), and the fruits (preparation 501).

The estate

La Source du Ruault is **located in the centre of the Saumur Champigny appellation.** The estate has **13 hectares of Cabernet Franc and 1 hectare of Chenin.** The soils are mainly Turonian clay and limestone and the vines are between **10 and 70 years old.**

In 2007, Jean-Noël Millon initiated a conversion to organic farming methods on the estate. **The soils are cultivated between the rows and under the base of the vine.** Jean-Noël also promotes natural grass and biodiversity through the planting of hedges (repopulation of insects).

As much as possible, he works to the rhythm of the lunar calendar. The position of the moon dictates all the different stages of work: ploughing, mulching, pruning, application of preparations...

The cellar

Harvesting is done by hand before the grapes are sorted and destemmed. The whole grapes are left to ferment naturally in concrete vats with the aid of the **natural yeasts** contained in the grape skin.

Depending on the year or result expected, **the wines are left to mature in 2 to 4 yrs in new and used wine barrels in the tuffeau stone cellar that dates back to the 3rd century and is located 9 meters below ground.** After the long maturing process, the wines are bottled without fining or filtering so as to conserve their natural aromas.

The Wines

"La Source du Ruault" - 100% Cabernet Franc, 2.33 tons/acre., 18 days maceration, aged in cement

"Clos de la Cotes" - 100% Cabernet Franc, 50 yr. old vines, argilo-calcaire soil, 1.8 tons / acre yield, 28 days maceration, malo and aging in 50 % new and 50% 1 yr. oak foudre.

"Champs Fou" - 100% Cabernet Franc

"Sensei" - 100% Cabernet Franc, 2 tons/acre yield, 21 days maceration, assembled with 10% pressed juice

Saumur Blanc, "La Coulée d'Aunis" - 100% Chinen Blanc, argilo-calcaire soil, Direct pressing, Lees with natural yeast, aged 1 year in 5 year oak barrels without filtration.

Cremant de Loire – 100% Chenin, 3 tons/acre, 18 mos aging.



For more information please contact us at www.integritywines.net, or call us at 404.808.8788.