



Closerie de Belle Poule

LOIRE · FRANCE

REGION	Loire
EST.	2001
GRAPES	Chenin Blanc, Cabernet Franc, Cabernet Sauvignon, Gamay

ABOUT THE WINERY

Closerie de Belle Poule is a natural wine domaine in Bellevigne-en-Layon (formerly Thouarce), Anjou, Loire Valley, run by vigneron Sebastien Gandubert. Founded in 2001, the estate produces additive-free, biodynamically farmed wines from old-vine Chenin Blanc, Cabernet Franc, and Cabernet Sauvignon on schist soils, bottled unfined, unfiltered, and without added SO₂.

WINEMAKING PHILOSOPHY

Sebastien Gandubert is committed to producing wines that are entirely free of additives. All wines are spontaneously fermented using native yeasts, aged in neutral barrels, and bottled unfined, unfiltered, with no added SO₂. The approach is radically non-interventionist — letting the fruit and terroir express themselves without manipulation.

His mentor Patrick Desplats (of Domaine des Griottes in nearby Saint-Lambert-du-Lattay) taught him much of what he knows about farming and winemaking. This mentorship shaped his deep commitment to organic and biodynamic viticulture, working the schistous terroirs of Anjou with respect for the land.