



## Sylvain Martinez

ANJOU · LOIRE · FRANCE

|                   |                                               |
|-------------------|-----------------------------------------------|
| REGION            | Anjou, Loire                                  |
| EST.              | 2006                                          |
| VINEYARD          | 3 ha                                          |
| GRAPES            | Chenin Blanc, Pineau d'Aunis, Grolleau, Gamay |
| ANNUAL PRODUCTION | 8,000-12,000 bottles/year                     |

### ABOUT THE WINERY

Sylvain Martinez is a natural vigneron in Le Thoureil, Anjou, farming 3 hectares of old-vine Chenin Blanc, Pineau d'Aunis, Grolleau, and Gamay on limestone and schist soils along the Loire. Mentored by Marc Angeli, Rene Mosse, and Olivier Cousin, he makes wines with zero additives from his semi-troglodyte cellars beneath the Abbey of Saint-Maur.

His approach is rooted in deep respect for the land, farming organically with sheep grazing between rows for natural fertilization. He deliberately works outside the AOC system, bottling under Vin de France, following mentor Marc Angeli's belief that appellations failed to encourage sustainable viticulture. His wines are alive, sometimes challenging, always honest expressions of vintage and terroir.

### WINEMAKING PHILOSOPHY

Sylvain makes wine with nothing added - no SO<sub>2</sub>, no commercial yeasts, no fining, no filtration. Each wine is a pure expression of the vintage and terroir, with indigenous yeasts driving fermentation at their own pace.

He's drawn to winemaking as exploration - understanding how grapes transform into wine without interference.