

CLOS DE L'EPINAY

LOIRE VALLEY · FRANCE



CLOS DE L'EPINAY

The caves had to be sterilized before anything else could begin. Clos de l'Epinaay sits on more than three centuries of winemaking history in Vouvray. When Antoine Labrosse bought the domaine in 2022 and hired Henri Bruneau as winemaker, the previous owner had been producing bulk Chenin Blanc at two euros a liter. The troglodyte caves – carved into the tuffeau limestone that defines the Loire – were colonized by commercial yeast cultures from decades of industrial production. Before introducing their own native yeasts, the two men had to scrub the caves clean.

Upon arrival, Henri planted roughly four hundred trees, three hundred fifty meters of hedgerows, and sixty-five native species around the property. The vineyard itself spans seventeen hectares of Chenin Blanc and a single hectare of reds – Grolleau, Gamay, Cot, and Pinot Noir.

Ten distinct terroirs, each vinified separately, each named after Napoleonic cadastral maps. The sorting is severe: three passes through the harvest, with just forty percent of the original crop making it to the press. Sulfur at bottling is limited to two grams maximum; many cuvées receive none.

Their first vintage was 2023. Two bottlings per year, timed not by the calendar but by the wine's readiness.

Somewhere in the scrubbed caves, the native yeasts are slowly making the place their own again.

“The wines decide. Our role is to guide them.”

WINES AVAILABLE

CUVÉE



Chaflorie Vouvray Sec 2024

Vouvray
Chenin Blanc



Croix Martin VDF Rouge 2023

Vouvray
Pinot Noir, Grolleau



Le Clos Vouvray Sec 2023

Vouvray
Chenin Blanc



Sur le Bouchet Vouvray Sec 2023

Vouvray
Chenin Blanc

Ten terroirs vinified separately. Three passes through the harvest; forty percent of the crop reaches the press. Sulfur at bottling limited to two grams maximum – many cuvées receive none.