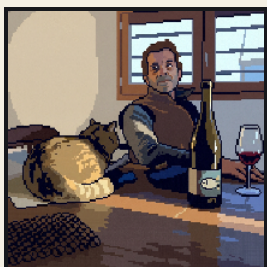


LA FRANCHAIÉ

LOIRE VALLEY · FRANCE



ERIC & ALEX DUBOIS

Three draft horses graze in the pasture beside the vineyard. Their names are Ramsès, Octave, and Urga. When Eric and Alex Dubois searched for land – looking in Italy, Portugal, across the French countryside – one requirement outranked soil type, sun exposure, and price: there had to be enough pasture for the horses.

Eric spent twenty-one years as winemaker at Clos Cristal in Saumur-Champigny, then two years working alongside Nicolas Joly at Coulée de Serrant, absorbing biodynamics at its source. Alex was a milliner – a maker of hats – from Normandy. She joined Eric at Clos Cristal in 2005 and learned to plough with horses, trading one form of precision handwork for another.

They found their place in La Possonnière in the Anjou, acquiring 5.5 hectares from Loïc Mahé. Oaks and cereal crops surround the vines. The soils are alluvial sand and silt over schist, with one parcel holding unusual volcanic-looking stones – actually recycled railroad ballast, repurposed by a previous owner.

Their first harvest was 2018. Everything since has been fermented and aged in unconventional vessels: former egg-storage tanks, spherical milk-transport containers whose curved walls create a gentle internal convection during red maceration. One Chenin Blanc cuvée, Séraphin, is raised in two unusual vessels: a ceramic barrel and a sandstone amphora.

La Franchaie holds more certifications than any other domaine in this collection: Demeter, AB, Biodyvin, Nature et Progrès, and S.A.I.N.S. – the last being the strictest designation in natural wine, requiring zero sulfites across every cuvée. These are not marketing badges. They are constraints the Dubois chose, and they narrow the margin for error to almost nothing.

Alex paints every label herself. Each bottle carries her artwork alongside wine raised in ceramic, sandstone, and the patient work of three horses whose pasture came first.

“One requirement outranked soil type, sun exposure, and price: there had to be enough pasture for the horses.”

WINES AVAILABLE

CUVÉE



Distrainte VDF Rouge 2020
Vin de France
Cabernet Franc



Seraphin Anjou Blanc 2021
Anjou
Chenin Blanc



Volatiles VDF Rouge 2023
Vin de France
Gamay, Cab Franc, Cab Sauv, Grolleau, Chenin

Certified Demeter, AB, Biodyvin, Nature et Progrès and S.A.I.N.S. – zero sulfites across every cuvée. Ploughed by three draft horses. Raised in egg tank, ceramic barrel and sandstone amphora.