



**Country:**  
France

**Region:**  
Loire Valley > Savennières

**Estate owned by:**  
Loïc Mahé

**Winemakers:**  
Loïc Mahé

**Vineyards:**  
Certified organic, Loïc pared down his holding from 11 hectares to just 4.3 in the last 5 years.

**Year founded:**  
2000

**Home link:**  
[www.loicmahe.fr/en/welcome](http://www.loicmahe.fr/en/welcome)

**Production:**  
2,000 cases total  
Available now from Uva Imports:

**“Sables & Schistes” Savennières:**  
1200 cases

**“Équilibre” Savennières:**  
<300 cases

**“Les Fougerais” Savennières:**  
300 cases

Originally from Brittany, Loïc Mahé is a relatively new name in the Savennières region. Through his fascination with organic agriculture, he took a job teaching organic farming in continuing education courses in the '90s. His discovery of viticulture and enology was the perfect outlet for his philosophical curiosities about the human experience defined by the natural world around us. The beautiful struggle to live harmoniously in our ever-changing world propels Loïc into his work.

He fine-tuned his craft working alongside one of Savennières new wave stars, also a newer name in the region, Damien Laureau. In 2000, Loïc started his own project with a parcel on the classic schist soils that was still unplanted. He began the hard work of planting the vineyard, and with a slow and deliberate process of new plantings and a few acquired old vines, he brought the estate up to 11 hectares in the following 15 years.

Loïc’s philosophy is to maintain and develop the ecosystem around the vineyards. The winegrower is like an outside musical conductor, orchestrating an ensemble of natural resources through the minerals, plants, animals, microorganisms, and climate that create the notes that will become the final wine. The conductor must absorb and understand each of these instruments deeply to bring out their excellence in balance with the rest. For this reason, Loïc recently reduced his holdings to the best 4.3 hectares that channels the beautiful melodies he aspires to create through nature.

*“The working philosophy is simple: to accompany the work of nature to produce balanced and authentic wines which express the typicality of Savennières.”*

–Loïc Mahé

Organically certified since 2011, Loïc includes many biodynamic sprays and principles in his process. The main task is to fortify the quality of the soil, by limiting the depth of tilling, alternating rows each year, growing various winter plants from seed, cutting out artificial products of fertilizers and chemicals, and by introducing domestic animals or encouraging wild animals in the vineyards.

With restricted yields and hand-harvested fruit, the slow fermentations from natural yeast develop the depth required to make memorable wines. The vinification that follows is with minimal sulfur and maturing in thoughtfully selected vessels like amphora, sandstone eggs, oak, and fiberglass. A clear expression of the terroir, Loïc delivers wines with incredible intensity, complexity, and focus. The New York times lists Mahé as a producer worth seeking out.

Savennières is a small appellation, with 3 main hills on schist soils with very thin topsoil. Located in the Anjou region, on the northwest (right) bank of the Loire River facing south, with a total of 300 hectares, in three communes: Savennières, Bouchemaine and La Possonnière. Currently only 150 hectares are planted with vineyards. Unlike Vouvray to the east, where Chenin Blanc is grown on clay and limestone soils, the grapes of Savennières are grown on rocky schist. Schist soils are comprised of flaky metamorphic rock, thinly layered with minerals. These ancient soils are formed into layered rock by intense heat. It retains heat and drains quickly, helping to create some of the world’s most intense and powerful wines like the ones found in Priorat, Spain, or the Douro valley in Portugal.

