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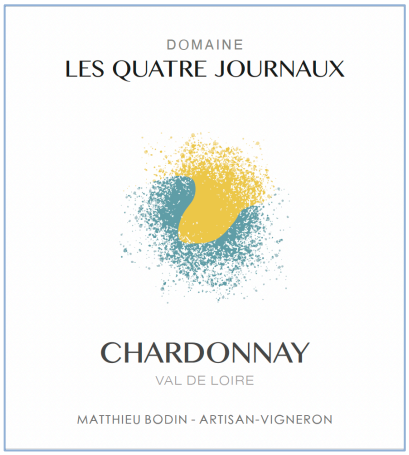

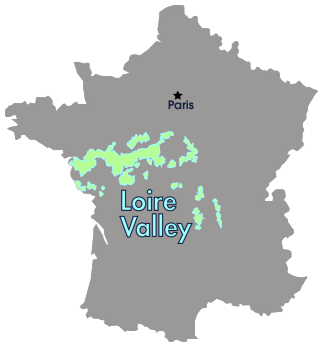

DOMAINE LES QUATRE JOURNAUX
Chardonnay

REGION/ ORIGIN	Loire Valley Gros-Plant du Pays Nantais	WINEMAKER	Matthieu Bodin
VINTAGE	2024	WINERY ESTABLISHED	2023
VARIETALS	100% Chadonnay	VINEYARD(S)	Estate vines
ALCOHOL	11.5%	AGE OF VINEYARD(S)	10 years old
FERMENTATION	Sandstone underground vat - Indigenous yeasts	SOIL TYPE	Gabbro
AGING	20 months (½ barrel, ½ vat)	ELEVATION	40 meters
BARREL TYPE	Used 228L & 350L Burgundy barrels	FARMING METHODS	Lutte Raisonnée
FILTER/ FINING	Light (diatomaceous earth) None	TOTAL PRODUCTION	3867 bottles
TOTAL SULFUR/ RS	73 mg/l .2 g/l	HARVEST TIME	Early September

Gabbro is a dense, iron-rich volcanic rock more associated with lunar geology than viticulture
Le Pallet is the world's only known vineyard plantings on pure gabbro soils

Located in Le Pallet, in the heart of Muscadet, *Domaine les Quatre Journaux* farms 20 hectares of vineyards surrounding the cellar, with nearly all of the estate planted on rare gabbro soils, alongside a small portion on gneiss. Rich in iron and mineral content, these soils give the wines a distinctive tension, salinity, and mineral depth that define the identity of the domaine. The estate was purchased by Matthieu Bodin in 2023 from the Bosseau family, who had farmed the property for five generations. Jean Bosseau, who still lives in the house beside the cellar, remains an integral part of the domaine and Matthieu's transition into its stewardship, sharing both knowledge and history. Jean also played an important role in preserving Berligou, a nearly extinct historic grape once believed to have arrived from Burgundy to Brittany in the late 15th century. Today, only a few hectares remain planted, including a small parcel farmed by Matthieu himself. In both the vineyard and cellar, the philosophy is rooted in transparency and respect for the environment. Cover crops, preserved hedgerows, and minimal tractor use encourage biodiversity and soil health, while the wines ferment naturally with little intervention, minimal sulfur, natural clarification through winter, and only light filtration before bottling when needed. The result is a collection of vibrant, honest wines that clearly reflect the singular terroir of Le Pallet.

Clos Saint Vincent is a tiny, enclosed parcel of Folle Blanche, named after the patron saint of winemakers

The *2024 Domaine les Quatre Journaux Chardonnay* comes from estate vines averaging ten years of age, rooted in clay-sandy soils derived from gabbro. Matthieu harvests for richness and breadth while preserving the freshness, tension, and minerality of these cool, Atlantic-influenced vineyards. After pressing, the juice flows by gravity into the cellar for 48 hours of cold settling before fermenting with native yeasts in underground sandstone-lined tanks, where stable temperatures allow malolactic fermentation to follow naturally. The wine ages twenty months without bâtonnage, half in stainless steel and half in seasoned French oak barrels from Burgundy, before blending and light filtration. Sulfur is added only after fermentation, with a final adjustment at bottling. The result balances Chardonnay's generosity with freshness and mineral tension, offering breadth and texture while retaining its coastal energy.