

## DOMAINE VINCENT CARÊME



Situated in the heart of Vouvray, Domaine Vincent Carême is the mastermind of young and dynamic Vincent Carême, who grew up on the property. While Vincent was born into a Vouvray farming family, he always knew he would set out on his own path. At the age of 14, under the watchful eye of his grandfather, he was already making his first wine. Upon completion of his viticulture studies, Vincent branched out to gain practical experience working harvests in Sancerre, Champagne, Alsace, Anjou, Muscadet—he even made Chenin Blanc in Thailand. Additionally, Vincent went abroad to acquire New World experience in South Africa, where Chenin Blanc, his passion, has found a second home. He worked four consecutive harvests and met his wife, Tania while there.

Upon his return to Vouvray, Vincent established Domaine Vincent Carême in 1999. The estate, which is overseen by Vincent and Tania, currently spans 37 acres. The different blocks are spread out over three villages: Vouvray, Vernou-sur-Brenne and Noizay, with soils ranging from limestone to flint and clay. Most of the blocks are on steep slopes overlooking the Loire valley with two of them, Le Clos (meaning enclosed vineyard) and Le Peu Morier, being vinified separately to express their unique terroirs.

Vincent is passionate about Chenin Blanc and makes several styles of the varietal, ranging from still to sparkling and dry to sweet wines. He firmly believes that the quality of the wine is determined in the vineyard and consequently spends every possible moment tending to his vines with the greatest of care. All of Domaine Vincent Carême's wines are certified organic from 2010 onwards by Ecocert in France. The 2007 to 2009 vintages are certified as 'converting to organic agriculture'. Harvest is carried out exclusively by hand with careful selection of the grapes performed by an experienced team of pickers. In the cellar only the minimum amount of sulphur is used before bottling and no yeast is added for fermentation in any of the wines. Wines are aged in 400 liter French oak barrels. Domaine Vincent Carême's cellar is a traditional 16th century troglodytic 'cave' which is hand carved into the limestone rock. The temperature remains all year between 50° to 57° F.

When not in the vineyards, Vincent lectures at the Amboise Agricultural College where he oversees the organic winemaking courses. He has become a mentor for many young *vignerons* in the Loire valley and is always willing to lend a helping hand to newcomers. Vincent is an active and esteemed ambassador for the Vouvray Wine Appellation with an irrepressible passion for his favorite grape varietal: Chenin Blanc.

## Domaine Vincent Carême

ESTABLISHED: 1999

OWNERS:

Vincent & Tania Carême

WINEMAKER:

Vincent Carême

LOCATION: Loire, France

COMMUNE: Vouvray,  
Vernou-sur-Brenne, Noizay

SIZE OF ESTATE: 37 acres

ALTITUDE OF THE ESTATE:  
328 feet above sea level

SOIL TYPE: Limestone (more  
precisely tuffeau), flint and clay

WINES IMPORTED:

Cuvée "T", L'Ancestrale, Spring,  
Le Peu Morier, Le Clos

*Vegan Friendly & Organic,  
certified by Ecocert France*



CAPE  
CLASSICS