

Domaine de l'Ecu

France - Loire Valley

Ahead of its time, Le Domaine de l'écu has been certified as an organic agriculturist since 1975 and certified Biodynamic since 1988 (Demeter). They believe that a great wine is conceived at the vine, and their attention is directed toward ploughing the ground, output control, canopy management, manual grape harvesting and respect of the biotope. They use no artificial technology in their cellars, and each of their vats is linked to a particular soil and a particular vintage. They are members of the "Renaissance des Appellations", a group committed to respecting the soil.

Domaine de l'écu was founded by Guy Bossard, who has been 'in harmony with Mother Nature' his whole life, and who, since childhood, wanted to become a wine producer like his father, his Grandfather and previous generations of his family. When chemical fertilizers became a popular option for many wineries in the 1970's, the Bossard family continued to rely on natural methods, working the soil and using organic compost (Guy made his own from algae, forest brush and basalt). When Guy returned from military service in 1972, he began preparing to apply for biodynamic certification, despite criticism and doubt from his neighbors and colleagues. The winery was by Demeter in 1988.

After meeting with Mark Angéli and other biodynamists, he began applying for Demeter certification for his production. His wines were certified biodynamic by Demeter in 1996.

Guy loves to show his visitors the different soils that he uses and the difference between soil that is "worked" and soil that is "chemically enhanced". His soil is pliable and smells good, the other "contains as much life as the Sahara Desert".

In 2010, Guy Bossard began looking for someone to take over the winery, and he found the right successor in Fred Niger, thanks to his long-standing passion for wine and dedication to maintaining the biodynamic traditions of the estate. Guys continued to work as a consultant with Fred until 2013, when he retired completely.

The domaine is located in the hamlet of Le Landreau in Sèvre et Maine, Muscadet's best region of production. They have 17 hectares (42 acres), with vines averaging 55 years old. They produce 3 different cuvees, each masterfully crafted to highlight the expression of the specific soil types. The wines are fermented "sur lie", on the yeast, to prevent oxidation and impart full flavor and a slight spritz to the finished product.

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