

LES ERRANCES RABLAY SUR LAYON, LOIRE VALLEY, FRANCE







Who: Warren, Maïté and thier daughter Castille. When: founded in 2017

Hectares Farmed: 6 / With a small amount purchased(negoce).

Viticulture: Organic

Winemaking: Natural - Handpicked, Spontaneous Fermentation, No Fining or Filtering, Low to NO SO2

Total Bottles of Wine Produced Annually: 23,500

Les Errances = "Wanderings"

Les Errances winery is owned by Warren and Maïté who met in 2009 in business school and then traveled after, living in Mexico, Sweden and finally landing in Paris where they remained 5 years. During the time in Paris, Warren worked for an IT company as a division manager and Maïté was press manager and the Cartier Foundation.

Later Warren left his IT job and went back to school to get his degree in viticulture and worked with Aymeric Hilaire (Saumur Puy-Notre-Dame) and Bruno Rochard (Rablay sur Layon) while during this time Castille, thier daughter, was born and Maïté joined Warren in working at 'Les Errances'.



Tohu Bohu

70% Grolleau 30% Cabernet Franc from 45 - 70 year old vines. Direct press juice, no time on the skins, within 2 hours of harvest by hand. Fermentation in tanks until it is placed in bottle with approx. 20g/liter residual sugar and a light filtering. Fermentation in bottle for minimum 6 months and continues until all residual sugars are gone. No SO2 added, tartaric crystals precipitate out and form a crust which remains in bottle.



Cartouche

70% Grolleau 30% Cabernet Franc from 45 - 70 year old vines. Handpicked, crushed and spontanous fermentation, on the skins for 20 days.

Aged and vinified for 6 months in neutral tanks.