

Marc Deschamps



For several generations this domaine was the property of the Figeat family, most recently under the supervision of Paul Figeat, the long-time mayor of Pouilly Sur Loire. I made my first visit to the little hamlet of Les Loges, hard on the banks of the Loire, in early 1982, and immediately began working with Monsieur Figeat, our first vintage being the rather spare and lean 1980. Marc Deschamps worked in collaboration with Monsieur Figeat at that time and continued to do so for over a decade, tending the vineyards and crafting the wine. Upon Paul Figeat's untimely death in 1991 in an auto accident, Marc Deschamps purchased the domaine from the estate. Since that time he has modernized the equipment and continued to add to the well-placed vineyard holdings.

The domaine consists of approximately 8.5 hectares of vineyards, all of which are located in the legendary sector of Les Loges just north of the village of Pouilly-sur-Loire and known as "the hamlet of the vigneron". These wines are classic examples of the appellation: rich, powerful, marked by an undercurrent of minerality and, above all, expressing the precision, elegance and exceptional length that makes the wines of the hamlet of Les Loges the envy of all the producers of Pouilly Fumé.

Viticulture:

- **Farming:** Practicing organic
- **Treatments:** Copper sulfate only
- **Ploughing:** Annual ploughing to promote soil health
- **Soils:** Kimmeridgian limestone marls, locally known as Terres Blanches
- **Vines:** All vines are trained in Guyot, and the majority are over 50 years old.
- **Yields:** Controlled through severe winter pruning and debudding, usually c. 50 hl/ha
- **Harvest:** Machine harvesting, usually in late September
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** Wines ferment with selected yeasts in stainless-steel tanks, except for the Vinéalis cuvée, which ferments in barriques (15% new).
- **Extraction:** Bâtonnage employed only to counter reduction
- **Chaptalization and Acidification:** Chaptalization when necessary
- **Pressing:** Pneumatic pressing
- **Malolactic Fermentation:** Almost always blocked by wines' high acidities

Aging:

- **Élevage:** Wines spend c. 9 months in stainless-steel tanks; Champs de Cris and Vinéalis see c. 12 months of élevage, with the Champs de Cris in stainless-steel tanks and the Vinéalis in barriques (15% new).
- **Lees:** Chasselas spends 4 months on its lees; other wines spend 6-8 months on their lees before racking.
- **Fining and Filtration:** Wines are fined with bentonite and plate filtered.
- **Sulfur:** Applied at harvest and at bottling; c. 30 mg/l free sulfur, c. 100 mg/l total sulfur