

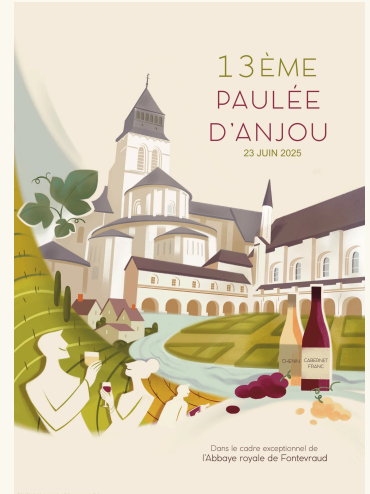
THE 13TH PAULÉE D'ANJOU WILL BE HOSTED AT FONTEVRAUD ROYAL ABBEY, A PLACE STEEPED IN HISTORY TO CELEBRATE CABERNET FRANC AND CHENIN BLANC

MONDAY JUNE 23, 2025 : Anjou's organic winemakers gather in the heart of this historic region for their traditional Paulée. This year, **Pascaline Lepeltier** and **Jeannie Cho Lee**, the two guests of honor at this 13th edition, will be promoting Anjou around the world. More than 100 member estates invite wine professionals to come and celebrate the history of the terroirs of the historic province of Anjou at the heart of the renowned **Abbaye Royale de Fontevraud**.

LA PAULÉE D'ANJOU IN THE HEART OF THE UNESCO WORLD HERITAGE SITE

A collective adventure that began in 2012, the Paulée d'Anjou today brings together certified organic, biodynamic or in-conversion winemakers from Anjou Noir, Anjou Blanc & Saumur, Bourgueil and Saint-Nicolas de Bourgueil determined to showcase their rich, inimitable terroirs. Over the years and with each new edition, a common goal has remained: to promote Anjou wines through its history, landscapes, heritage of "beautiful stones", gastronomy and culture, all with a deep respect for the environment.

The emblematic Royal Abbey of Fontevraud is the setting for this 13th Paulée. Listed as a UNESCO World Heritage Site, this 12th-century abbey is a cultural jewel, embodying the history of Anjou in France and internationally.



"EAST MEETS WEST"

This year, the Paulée d'Anjou is taking an international dimension with the participation of Pascaline Lepeltier and Jeannie Cho Lee, two emblematic and influential sommeliers from the world of wine. Their presence and complementary profiles will make for fascinating exchanges on the wines and terroirs of Anjou.

Pascaline Lepeltier, the first woman to win the MOF title in the sommelier category in 2018, is specialized in natural and biodynamic wines. Angers native, she is a true ambassador for Loire wines all the way to New York, where she runs the Chambers restaurant, where she showcases authentic wines that reflect the terroir and personality of the winemakers.

South Korean sommelier Jeannie Cho Lee, the first Asian sommelier to become Master of Wine in 2008, is renowned for her expertise in linking wine to Asian culture and gastronomy. She has a special relationship with French wines and works to promote them in Asia.



IN 2025, LA PAULÉE D'ANJOU PUTS THE WHOLE OF THE LOIRE IN THE SPOTLIGHT!

This year, the Collectif is proud to host some fifteen winegrower friends from the Loire, to present the Loire in all its diversity. This will be an opportunity to (re)discover some of the finest Loire "signatures", from the Loire Atlantique (Muscadet, Fiefs Vendéens) to the Loire Volcanique (Auvergne), via Touraine (Chinon, Vouvray, Montlouis, Jasnières) and the Vignobles du Centre (Sancerre, Pouilly-Fumé, Menetou Salon). The following winemakers will be present on Paulée day, with their emblematic cuvées, as true ambassadors for their region:

MUSCADET

Domaine Landron
Domaine Luneau-Papin

FIEFS VENDÉENS

Domaine Saint Nicolas

CHINON

Domaine Bernard Baudry
Charles Joguet

VOUVRAY

Domaine Huet
Domaine du Clos Naudin

MONTLOUIS

François Chidaine
La Grange Tiphaine

SANCERRE

Domaine Vacheron
Alphonse Mellot

POUILLY-FUMÉ

Domaine Jonathan Pabiot

MENETOU SALON

Domaine Pellé

JASNIÈRES

Domaine Bellivière
Domaine Metais

AUVERGNE

Domaine des Pothiers
Domaine Serol

A DAY OF DISCOVERY AND TRANSMISSION

The Paulée winemakers' collective is delighted to invite wine professionals to share this 13th edition, with free tastings of organic and biodynamic wines. To better understand the heritage and terroirs of this historic wine-growing region, participants will also be able to attend conferences, a visit of the Abbey and excursions into the vineyards to discover landscapes and winemakers of the Saumurois.

Following the success of last year's round-tables, the collective will also feature a number of conferences and masterclasses, providing further opportunities for exchanges and discoveries in the world of Anjou wines, and offering diverse and fascinating exchanges on all aspects of the Paulée d'Anjou.

AN EXCEPTIONAL DINNER AROUND LOCAL FLAVORS

At the end of the day, the gastronomic festivities will take place during an open-air dinner in the heart of the abbey's cloister. Three rising stars of Anjou gastronomy, chefs Romain Butet, Florent Mounier and Charly Mabileau, will showcase organic and local products, for a gala dinner around camaraderie and sharing.

PROGRAM

Opening: 10:30-11:00 AM in the **Grand Auditorium**

Interview of Jeannie Cho Lee by Alexandre Lazareff.

Topic: **The Loire, from an Asian Perspective** (in English)

Conference : 11:00am-12:00 PM in the **Grand Auditorium**

Topic: **Anjou, the new Eldorado for local wines** (in English), hosted by Alexandre Lazareff.

Speakers: Jeannie Cho Lee, Max Lalondrelle (Berry Bros. & Rudd), Paul Wasserman (US importer) & Jon Bonné (US journalist and author).

Master Class : 12:15-1:00 PM in the **Salle du bas Dortoir**

Hosted by Alexis Goujard (Journalist-Taster at La Revue du Vin de France) and Allison Slute (Canadian Columnist @cabfrancchronicles).

Topic : **The Diversity of Anjou Reds** (in French)
(Cabernet Franc, Pineau d'Aunis, Grolleau, etc.)

Lunch prepared by the Chefs of La Paulée 2025: 12:00-2:30 PM in the **Clos de l'Abbaye.**

Conference : 2:00 PM-3:00 PM in the **Grand Auditorium**

Topic : **What kind of vineyard for tomorrow in Anjou?** Hosted by Thomas Chassaing (ATV49 wine advisor), Myriam Laidet (landscape specialist), Olivier Yobregat (ampelographer) and Carole Kohler (winegrower).

Master Class : 2:30-3:15 PM in the **Salle du bas Dortoir**

Hosted by Pascaline Lepeltier (in English)

Topic : **Chenin and Terroir**

Conference : 3:30-4:30 PM in the **Grand Auditorium**

Topic : **Wine and the Loire, through the eyes of artists**, hosted by Alexandre Lazareff.

Speakers: Etienne Davodeau (cartoonist), Alicia Dorey (author), and Lassaad Metoui (painter).

Master Class : 4:00-5:15 PM in the **Salle du bas Dortoir**

Topic : **The Versatility of Chenin: An Asset for the Future?** (in French), hosted by Patrick Baudouin (Anjou Noir), Aymeric Hilaire (Anjou Blanc / Saumurois), and Etienne Neethling (South Africa).

ALL DAY LONG:

Visit of the Abbey & Tasting of wines from the organic winemakers of La Paulée d'Anjou

Vineyard excursion: In partnership with Loire Vintage Discovery.
Departure by minibus every thirty minutes from the Paulée space.

THE ROYAL ABBEY OF FONTEVRAUD, A THOUSAND-YEAR-OLD HERITAGE

The Abbey has a historic link with wine, owning vineyards since the Middle Ages. The wine produced was used for religious purposes but also for consumption by the monks and pilgrims who visited Fontevraud.

Over the centuries, the Abbey has seen its wine estate evolve. Even today, it organizes wine-related projects, supporting local producers through tastings and other events. The Abbey is also heavily involved in promoting its heritage, as it is a UNESCO World Heritage Site, attracting visitors from all over the world.



TWO MAJOR GRAPE VARIETIES : CHENIN BLANC AND CABERNET FRANC

Emblematic of the historic province of Anjou, Chenin Blanc and Cabernet Franc will once again be in the spotlight this year. Guests will be able to taste these two Loire grape varieties and discover their diverse expressions, made possible by the region's varied terroirs.

An opportunity to appreciate Anjou's beautiful mosaic of terroirs!

INFORMATIONS PRATIQUES



PARIS - SAINT-PIERRE DES CORPS : **1H10**
 PARIS - PORT-BOULET : **2H (depending on train options)**
 PARIS - SAUMUR : **2h30 (depending on train options)**



Lodging available on-site in **SAUMUR** and in **CHINON** (each 20 minutes drive from the ABBEY)



Car rental in Angers, Saint-Pierre-des-Corps, or Saumur: between **25 minutes** and **1 hour** of travel to reach the Abbey.

LIST OF THE 100 PAULÉE D'ANJOU MEMBER ESTATES

ANJOU NOIR (schist terroirs)

Château Bois Brinçon	Domaine des Grouas
Château de Bonnezeaux	Domaine des Myosotis
Château de la Calonnière	Domaine des Roseraies
Château de Plaisance	Domaine Drost
Château de Suronde	Domaine du Closel
Château du Bourg Joly	Domaine du Matin Calme
Château du Breuil	Domaine Escogriffe
Château la Tomaze	Domaine Haute Perche
Château PERRY	Domaine Ogereau
Château Pierre Bise	Domaine Patrick Baudouin
Château Soucherie	Domaine Pierre Ménard
Clément Baraut	Domaine Sauveroy
Clos de Galerne	Jardins de Fleury
Domaine Damien Laureau	La Coulée de Serrant
Domaine Belargus	Le Fief Noir
Domaine Cady	Les canons
Domaine de Bablut	Les Grandes vignes
Domaine de Bois Mozé	Les Terres Blanches
Domaine de Juchepie	Loïc Mahé
Domaine de la Bergerie	Maison Jaune
Domaine des Brumes	Sagesse des sols
	Terre de l'élu

ANJOU BLANC / SAUMUROIS (limestone terroirs)

Château de Parnay	Domaine Emmanuel Haget
Château de Targé	Domaine Fabien Duveau
Château de Villeneuve	Domaine Filliatreau
Château Yvonne	Domaine la chance
Clau de Nell	Domaine Maunoury
Clos de l'Ecotard	Domaine Moly
Clos Rougeard	Domaine Nerleux
Domaine Arnaud Lambert	Domaine Noctua
Domaine de l'Austral	Domaine Regnier David
Domaine de L'Ours Bleu	Domaine Sanzay
Domaine de la Paleine	Domaine Théo Blet
Domaine de la Renière	La Folie Luce
Domaine de Rocheville	La Fosse Sèche
Domaine des Caviers	La Seigneurie
Domaine des Closiers	Le Pas Saint Martin
Domaine des Coutures	Manoir de la tête Rouge
Domaine des Varinelles	Melaric

BOURGUEIL & ST NICOLAS (gravels and limestone terroirs)

Château de Minière
Clos de l'Abbaye
Domaine Ansodelles
Domaine Aurélien Révillot
Domaine Bertrand Galbrun
Domaine Breton
Domaine de l'Oubliée
Domaine de la Chevalerie
Domaine de la Lande
Domaine du Bel Air
Domaine du Chêne Arrault
Domaine du Petit Bondieu
Domaine Les Geslets
Domaine Marchesseau
Domaine Simon Remy
Domaine Stéphane Guion
Domaine Sylvain Boton
Domaine Yannick Amirault
La taille aux loups
Domaine Cognard
Domaine Amirault
Domaine de la Coteleraie
Domaine de la Rodaie
Domaine du Mortier
Frédéric Mabileau
Sébastien David

OUR MEDIA PARTNER

La Revue du Vin de France, the benchmark magazine in the world of the wine press, always on the ground alongside those who make wine, will be taking part in the tasting and supporting the day.



OUR INTERNATIONAL PARTNER

Berry Bros. & Rudd is Britain's oldest wine and spirits merchant. Since 1698, it has been one of the most esteemed bottlers and an official supplier to the British Crown since the 18th century. 2025 marks the first year of our partnership with Paulée d'Anjou.

CONTACT LA PAULÉE D'ANJOU

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