Phillipe Chevarin

Profile

In a past life, Phillipe Chevarin was an audio engineer. Starting as a musician, he eventually shifted his interests to the technical aspects of sound; after reading a few books on the subject, Phillipe started gigging with local bands. Completely self taught, this 23 year career would see him working with unknown noise-bands to more famous acts like Vanessa Paradis.

Originally from the South-West, Phillipe moved to Nantes after meeting his future wife. Here he met her childhood friend Cécile Argondico, who just so happens to be married to [Thierry Puzelat](). Meeting Thierry fueled Phillipe's already blossoming love affair with wine, and coincided with an increasing disillusionment with the business side of the music industry.

Engineering gave Phillipe a lot of off-time, and so he began studying viticulture and oenology.This eventually landed him at a two year stage with Jacques and Agnes Carroget at [Domaine de la Paonnerie](). From this experience Phillipe was confident he wanted become a vigneron, and asked Jacques to help him find vines.

Starting with two hectares in 2014 (the grapes of this vintage were sold to [Pierre-O Bonhomme]() and [René Mosse]()), Phillipe now finds himself with about five hectares of vines. Two thirds of the production grown is Melon de Bourgogne, while Gamay, Grolleau and a bit or Cabernet Sauvignon round out the lineup. The wines are bottled as Vin de France, but would fall under Muscadet-Coteaux-de-la-Loire for the white and Coteaux d'Ancenis for the reds if under the appellation system.

The vines are worked organically, and in Ecocert conversion. Phillipe is the first to admit he is completely new to winemaking, and is still learning his craft. From his first vintage in 2015, he aims to make wines as simply as possible. All the wines are vinified in fiberglass tanks and go through malo. So far he has succeeded in not adding any sulfur at any point during winemaking or bottling, but is not against it if he feels the wines will benefit from it.