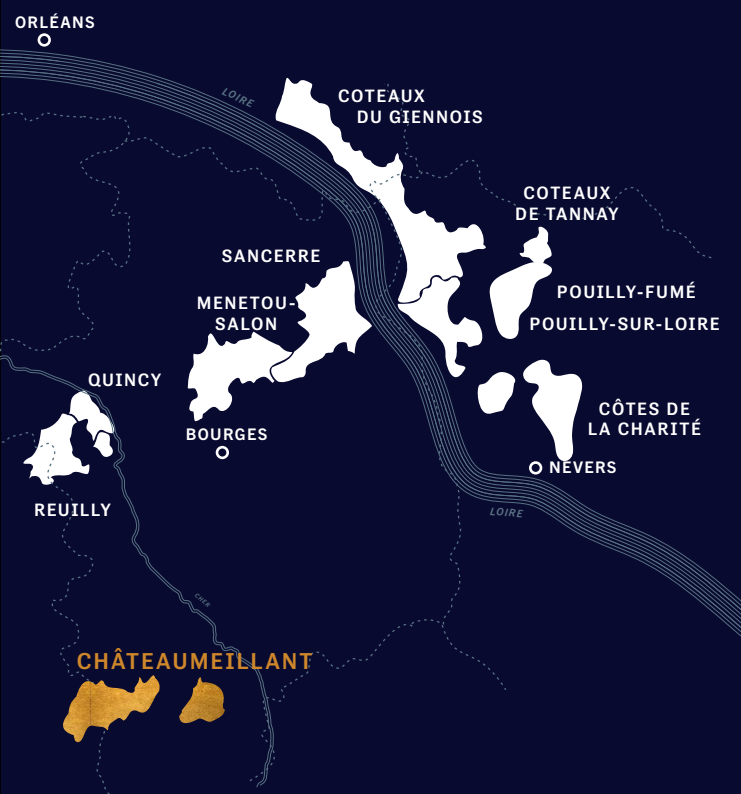


# CHÂTEAUMEILLANT



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DRINK RESPONSIBLY

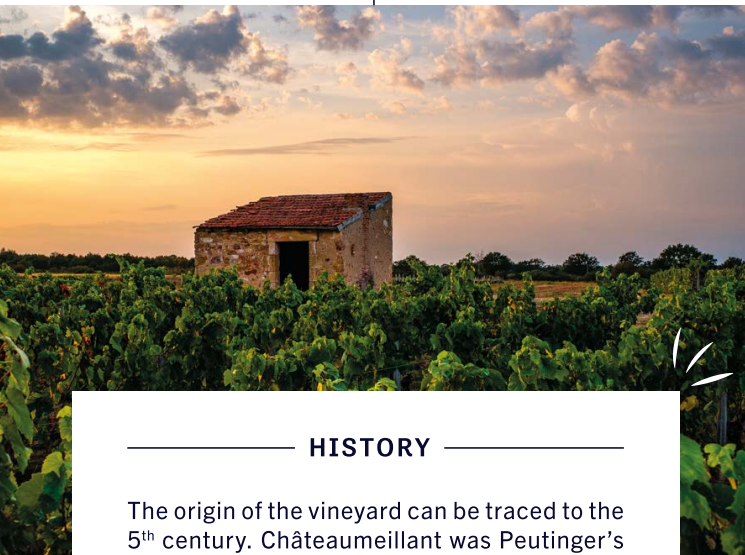
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CHÂTEAUMEILLANT  
WINES OF CENTRE-LOIRE



# CHÂTEAUMEILLANT



## HISTORY

The origin of the vineyard can be traced to the 5<sup>th</sup> century. Châteaumeillant was Peutinger's Mediolanum, and was known as Meylan by the Bituriges tribe, who grew Biturica vines there. It was also a Gallo-Roman road hub and something of a warehouse for amphorae. Grégoire of Tours mentioned Châteaumeillant as early as 582. From 1220 to 1275, specific charters regulated good wine, vineyard tasks and banns announcing the date of the grape harvest. The latter still exists. At the end of the 18<sup>th</sup> century, vines known as "plant lyonnais" were introduced. By 1830, Gamay Beaujolais had permanently taken its place. Châteaumeillant's reputation was established thanks to its famous "grey" wine, made by pressing Gamay grapes immediately after harvest. The qualities of these wines were recognised in 1965 by a decree which gave the vineyard VDQS (vin délimité de qualité supérieure) status.

## 7 VILLAGES

### LOCATION

South of the Departments of Indre and Cher

### SURFACE AREA

90 HA

### PDO OBTAINED

2010

### GRAPE VARIETIES

**Reds:** Gamay (60% minimum, may be blended with Pinot Noir)

**Rosés:** Gamay, Pinot Noir and Pinot Gris

### ANECDOTE

French actor Pierre Richard is a fan of Châteaumeillant "grey" wine, which he particularly enjoyed at the 70<sup>th</sup> anniversary of the film *Jour de Fête* in St Sévère.

### SOILS

The Châteaumeillant vines are planted on 2 main soil types:

Sand and sandstone  
Schist and gneiss



### MAIN AROMAS

**Reds:** raspberry, cherry, Morello cherry, black fruits (blackcurrant, blackberry, etc.)

**Rosés:** vineyard peach, grapefruit, redcurrant, raspberry and wild strawberry

### ON TASTING

Châteaumeillant reds combine aromas of red and black fruit. On the palate, they are nicely rounded, well-structured with smooth tannins and often some light peppery, spicy notes.

The rosés known as "Petit Gris" are fresh with delicate fruit, and predominant aromas of white fruit and vineyard peach.

### GOURMET SUGGESTIONS

**Reds:** Charcuterie, white meats (veal), duck breast

**Rosés:** Aperitifs, grilled meats, fresh fruit salads, oriental cuisine