

COTEAUX DU GIENNOIS



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BIVC

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DRINK RESPONSIBLY

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COTEAUX DU GIENNOIS

HISTORY

In 849, French King Charles the Bald confirmed a donation from the bishop of Auxerre to the college of the Church of Saint-Laurent in Cosne. In 1218, wines from the Gien area were purchased for the court of King Philippe II in Paris. From 1254 to 1262, the bishop of Auxerre built a superb castle in Cosne, which included a vast cellar and vineyards. Numerous abbeys were founded in the region and contributed to the expansion of the local vineyards. Examples include the Cistercian Abbey of Roche in Myennes and the Commandery of the Knights Templar. The origins of the Coteaux du Giennois vineyards can also be found downstream on the Loire, in the wine-making outbuildings of the famous Abbey of Saint-Benoît-sur-Loire, and upstream in the Abbey of La Charité.

14 VILLAGES

LOCATION

South-east of the Department of Loiret and north of the Department of Nièvre

SURFACE AREA

200 HA

PDO OBTAINED

1998

GRAPE VARIETIES

Whites: Sauvignon Blanc

Reds and rosés: A blend of Pinot Noir and Gamay (maximum 80% of one of the two varieties)

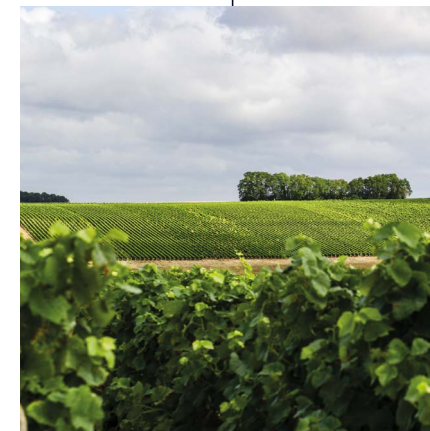
ANECDOTE

The origin of the term Coteaux du Giennois comes from the plots of vines mainly planted to the north of the appellation, in the Department of Loiret, until the 1960s. Some siliceous soils are called “mole’s eye” in French because of their very distinctive shape.

SOILS

The vines are planted on four main terroirs:

Limestone
Chalk
Sand
Flint



MAIN AROMAS

Whites: acacia, pear, lemon

Reds: morello cherry, peony, fig, blackberry

Rosés: vineyard peach, pear drops, lychee

ON TASTING

Coteaux du Giennois whites are fruit-driven, mineral and fresh. They usually display characteristic aromas of quince and white flowers.

The reds, fine and fruit-driven, develop notes of red and black fruits with a hint of spice.

Delicate and slightly peppery on the palate, the rosés deliver aromas of ripe fruit and vineyard peaches.

GOURMET SUGGESTIONS

Whites: Aperitifs, seafood, grilled fish, white meats, goat cheese

Reds: Charcuterie, poultry, grilled meats, chocolate desserts

Rosés: Barbecues, flambéed king prawns, salads