

CÔTES DE LA CHARITÉ



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BIVC

Bureau Interprofessionnel des Vins du Centre-Loire
9, route de Chavignol - F-18300 Sancerre
contact@vins-centre-loire.com / Tel. 02 48 78 51 07

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DRINK RESPONSIBLY

sowine



CÔTES DE LA CHARITÉ WINES OF CENTRE-LOIRE



CÔTES DE LA CHARITÉ



HISTORY

The vineyard developed under the influence of the great Benedictine monasteries at La Charité-sur-Loire and Bourras from the Middle Ages onwards. Production was exported to the north of France and of Europe. These wines were enjoyed at the courts of the Duke of Burgundy in Paris and Arras. This renown and prosperity continued until the 19th century, by which time the vineyard covered a 1,300-hectare area. The phylloxera epidemic, however, led to its decline, further accelerated by the loss of life during the First World War.

6 VILLAGES

LOCATION

Department of Nièvre

SURFACE AREA

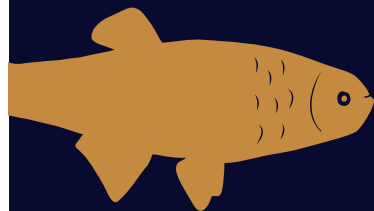
50 HA

PGI OBTAINED

2011

GRAPE VARIETIES

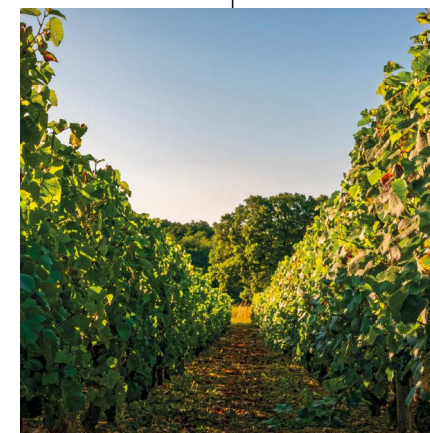
Whites: Chardonnay, Pinot Gris,
Sauvignon Blanc
Reds: Pinot Noir, Gamay
Rosés: Pinot Noir



SOILS

West: shallow, very stony clay-limestone soils on Upper Jurassic (Oxfordian) limestone

East: deeper, less stony clay-limestone soils on Middle Jurassic (Bathonian) limestone



MAIN AROMAS

Whites : lemon, lychee, hazelnut, butter
Reds: blackcurrant, blackberry,
Morello cherry, liquorice
Rosés: vineyard peach, violet, cherry

ON TASTING

The white wines typically display great finesse, and a floral nose with notes of dried fruit and butter.

The reds have distinctive aromas of red fruits and underbrush.

The rosés or greys have a frank attack combining freshness and a long finish.

GOURMET SUGGESTIONS

Whites: White meats in sauce, poultry, fish, seafood

Reds: Red meats, charcuterie, goat cheese, spit-roast chicken

Rosés: Aperitifs, salads and summer barbecues