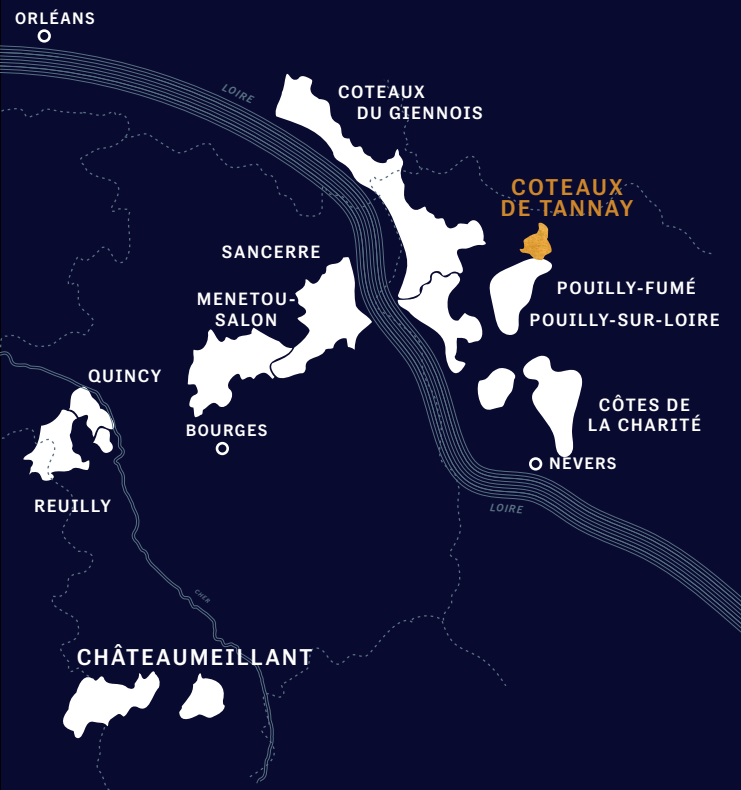


# COTEAUX DE TANNAY



@vinsducentreloire - #vinsducentreloire  
[www.vins-centre-loire.com](http://www.vins-centre-loire.com)



BIVC

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

*Photo credits: © Pierre Mérat*

DRINK RESPONSIBLY

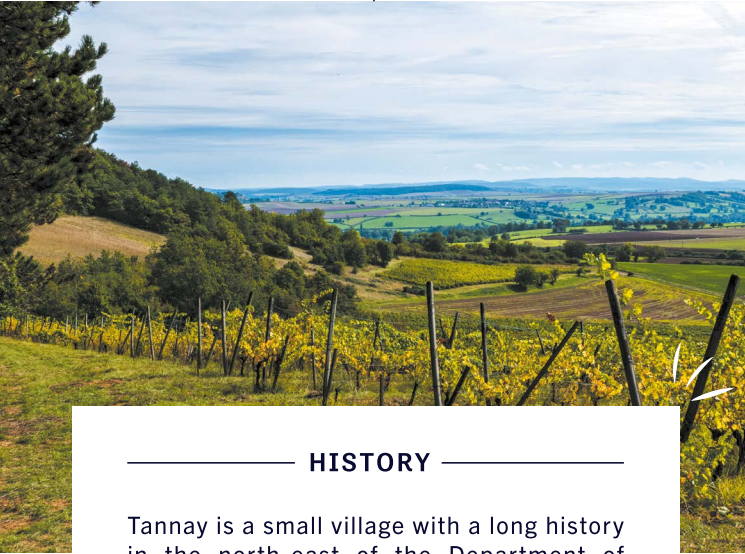
sowine



## COTEAUX DE TANNAY WINES OF CENTRE-LOIRE



# COTEAUX DE TANNAY



## HISTORY

Tannay is a small village with a long history in the north-east of the Department of Nièvre, overlooking Vaux d'Yonne. Ever since the 14<sup>th</sup> century, the region's main activity has been growing vines. The wine produced was known as Clamecy wine and was shipped by river (the Yonne) from the port of Clamecy.

In the 19<sup>th</sup> century, more than 3,000 hectares were planted and the income from wine represented more than half of the population's revenues. In 1875, phylloxera destroyed the vineyards. The replanting of American vines did not produce the hoped-for results, as the heavy loss of life during the First World War also had repercussions on replanting.

## 56 VILLAGES

### LOCATION

North-east of the  
Department of Nièvre

### SURFACE AREA

26 HA

### PGI OBTAINED

2011

### GRAPE VARIETIES

**Whites:** Chardonnay, Melon de Bourgogne

**Reds:** Gamay, Pinot Noir

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

### SOILS

The very stony "petites terres"

Clay-rich ochre-coloured soils

Light-coloured, fine-structured soil,  
locally called "blanchées"



### MAIN AROMAS

**Whites:** acacia, grapefruit,  
tangerine, butter

**Reds:** morello cherry, blackberry,  
blackcurrant, spices

**Rosés:** cherry, wild strawberry, raspberry

### ON TASTING

The whites are typically lively,  
mineral and round.

Supple and well-structured, the reds develop  
aromas of red and black fruits and spicy notes.

The rosé or grey wines are supple with  
aromas of fruit and blossom.

### GOURMET SUGGESTIONS

**Whites:** Roast pork with smoked Edam  
cheese, roast Ratte potatoes

**Reds:** Chicken stuffed with eggplant  
and smoked bacon in a bread crust

**Rosés:** Steamed fish with citrus fruit  
and ponzu