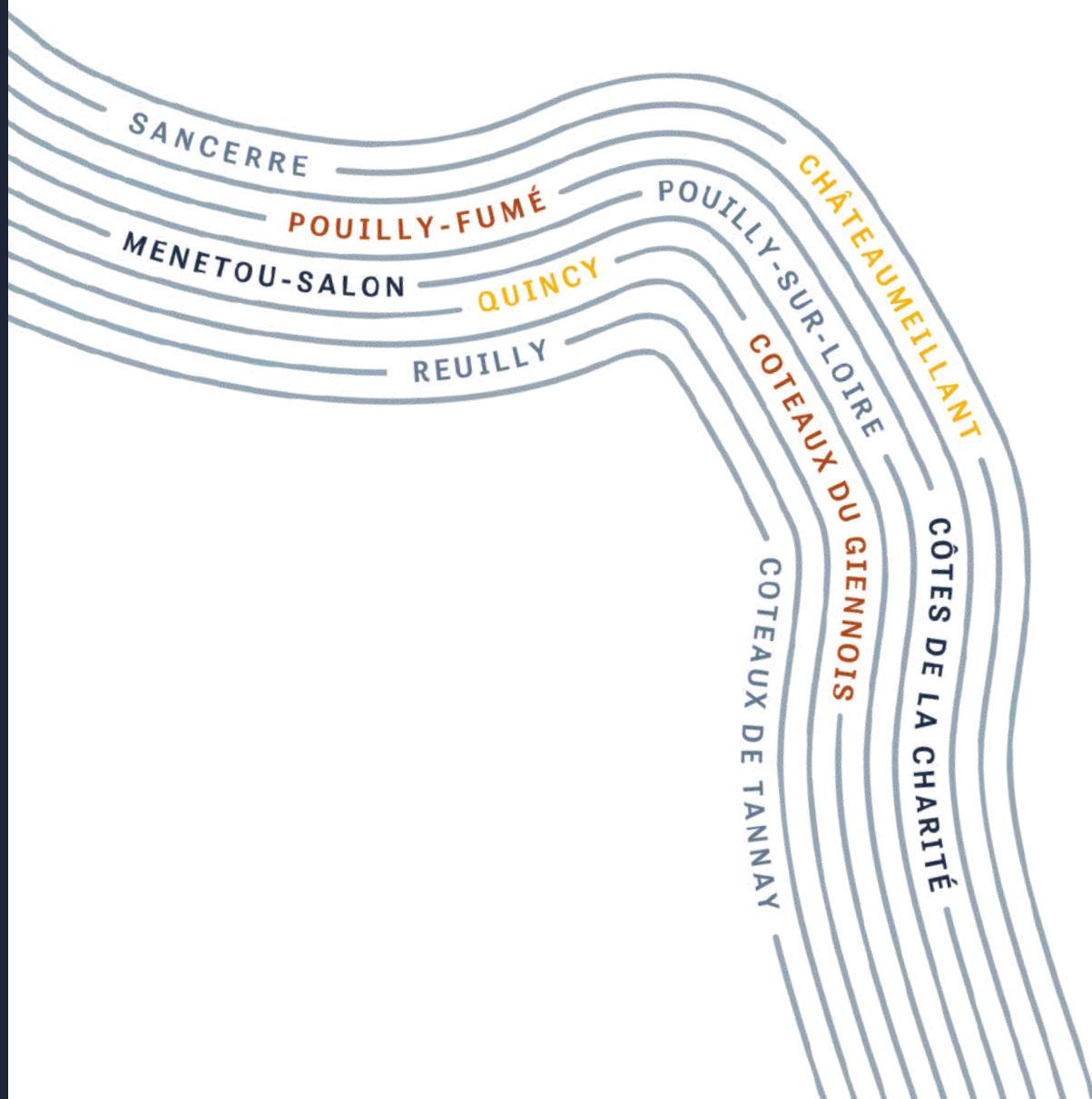




WINES OF
CENTRE-LOIRE

A family of terroirs



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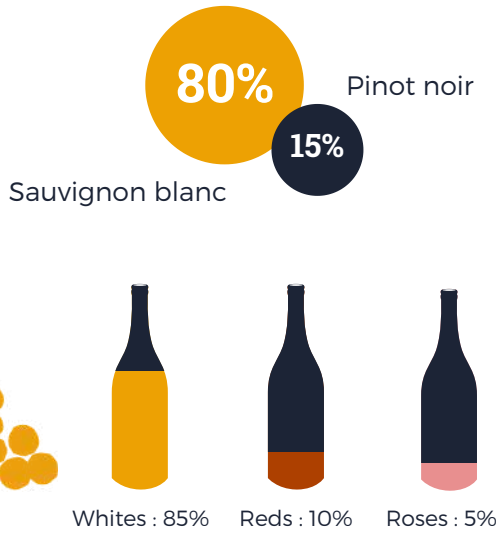
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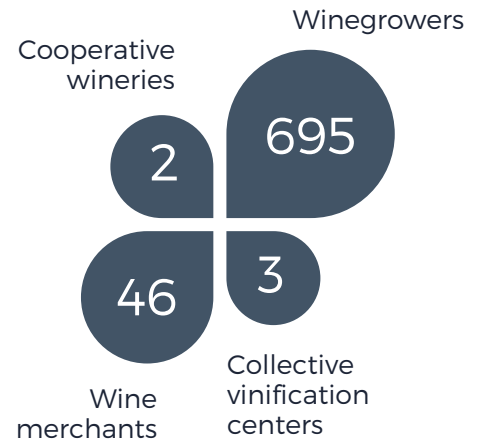
FIGURES ON THE VINEYARD

PRODUCTION



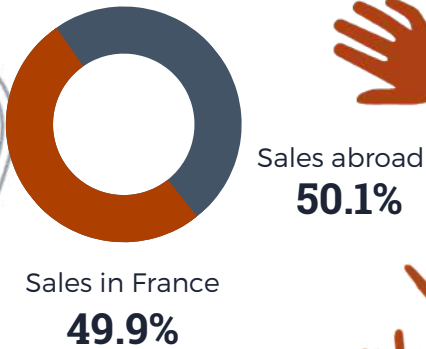
Volume
359 626 hl

TYPES OF BUSINESS



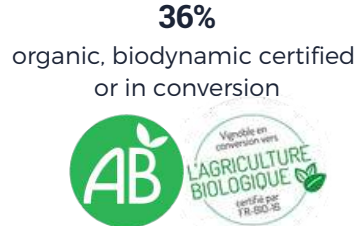
MARKET

45,6 million bottles sold per year



ENVIRONMENTAL CERTIFICATIONS

56% of surfaces involved in an environmental structuring



SALES IN FRANCE

22,75 million bottles sold



Cellars, retails shop and restaurants
82%



Supermarkets
18%

SALES ABROAD

22,85 million bottles sold



USA

32,1%

England

19,6%

Belgium

9,8%

Canada

4,9%

Germany

4,7%



Harvest average 2017-2021 - Campaign 2021-2022

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THE VINEYARDS OF CENTRE – LOIRE

The vineyards of Centre-Loire grow on hills dominating the Loire and the Cher valleys in the "Heart of France". Grapes have been grown here for more than 2000 years. Today, the vineyards extend over 6 000 hectares giving birth to 8 Appellations d'Origine Contrôlée (A.O.C.) Sancerre, Pouilly Fumé, Menetou-Salon, Quincy, Reuilly, Coteaux du Giennois, Châteaumeillant and Pouilly sur Loire and 2 IGP: Côtes de la Charité and Coteaux de Tannay: each has its own personality and typicity.

The wineries of the Centre-Loire have preserved their family-owned and operated character, thus their authenticity and roots. Within this respect for tradition and the environment, the winemakers have developed their cellars and vineyards with the shared goal of achieving the very best expression of each terroir composing the vineyards of Centre-Loire.

In this landscape of gently rolling hills and plateaus sculpted by the Loire and Cher rivers grow the vineyards of the Centre-Loire. These hills and valleys which mark the region create microclimates from which spring the diversity of expression in wines from one place to another.

The climate here has a continental tendency with strong temperature variance from -1°C in winter to 26°C in summer. Total rainfall is around 600 to 800 mm annually.



A family of Terroirs

In tasting the wines of these 10 appellations, we embark on a voyage across the different expressions of the same grape variety. Sauvignon Blanc is king in this region and reveals the diversity of the Centre-Loire terroirs. Pinot Noir is our ambassador of red wines, displaying its lightness, its red fruit aromas and lightly-spiced notes. Gamay and Pinot Gris grape varieties complete the ampelography of the region. In the heart of France, these wines form a family with the common traits of freshness, finesse and fruitiness. They are above all, Wines of Pleasure.



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THE GRAPE VARIETIES OF CENTRE-LOIRE

SAUVIGNON BLANC

The Sauvignon, which is particularly sensitive to the quality of the terroir, achieves its more complex aromas in the vineyards of Centre-Loire. The origin of this grape variety is much debated (Centre or perhaps Southwestern France).

It presents characteristic bunches with coned-shaped, very tight berries, a thick skin, a firm and crisp flesh. It has characteristic aromas marked by the soil and the climate.

The character of wines is expressed more rapidly when they are grown on chalky soils. Marls and flinty-clay strata produce wines that need more time to develop and that are long-term cellaring wines (from 2 to 5 years or even 10 years).

The range of aromas developed in the Sauvignon wines is particularly rich and complex: the great taste of "flint" but also fruity notes (blackcurrant, passion fruits, lychee, orange, grapefruit, guava), floral notes (iris, elder, rose, acacia, linden), vegetal notes (box, broom, rhubarb, asparagus) and others such as musk or roasted meat.

The Sauvignon represents 70% of the surface areas and 75% of the production of Centre-Loire vineyards.



PINOT NOIR



Known in the region of Burgundy since the XIVth century, this grape variety is certainly more even older. The bunch of the Pinot Noir is small and compact (pinecone-shaped) with little tight berries (ovoid-shaped) and with a thin and smooth blue-black-colored skin.

The juice of the Pinot Noir is colorless. The maceration of the skin (that contains the colored-pigments) with the juice during the alcoholic fermentation gives the Pinot Noir its nice cherry-red color with a slightly purple tinge.

Because of its relative "fragility" it requires very specific production conditions including a climate neither too warm nor too cold and well drained soils (particularly chalky ones) in order to achieve its best expression.

For young wines, the bouquet is marked by morello cherry, violet, wood notes and with aging it is marked by aromas of game, truffle and cherries in brandy.

Grown in Centre-Loire for a very long time, the Pinot Noir now represents 20% of the area planted with vines. It is the grape variety of Sancerre, Menetou-Salon and Reuilly wines. It also enters in the blending with the Gamay of Châteaumeillant and the Coteaux du Giennois.

GAMAY (CHÂTEAUMEILLANT AND COTEAUX DU GIENNOIS)

Vinified into a rosé, the resulting wine is fresh and aromatic. In traditional fermentation on the skins, it yields a red wine with very ripe fruit aromas, fresh and easy to drink.



PINOT GRIS (REUILLY)

Vinified into a rosé, it is characterized by a pale rose color, mild aromas and astonishing finesse.



CHASSELAS (Pouilly sur Loire)



Grape cultivated in Pouilly sur Loire in order to supply the "Halles" of Paris in the middle of XIXth century. It subsists on about 30 ha and gives a wine fresh and light.

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THE VINE



The vines are grown on trellises. The kind of pruning employed is the single Guyot cut which consists of leaving one cane and a renewal spur with two buds which will serve the following year for the new pruning.

The Royat cordon pruning which consists of leaving 5 renewal spurs of two buds each has returned to fashion because of its usefulness in combating wood diseases.

More and more winemakers are rejecting the use of herbicides sprayed on the bare ground to prevent the sprouting of weeds and are opting instead for hoeing, plowing and new contact-type herbicides which are applied directly to the weeds. By new appellation regulations, winemakers have decided to discontinue using certain chemicals. To help in that goal, groups have formed to develop more environmentally-sound vineyard protection.



HARVESTS AND VINIFICATIONS

In Centre-Loire wine harvest begins, according to the vintage, between the last week of September and the first week of October. It ends in the last two weeks of October. It starts with appellation of Quincy and Reuilly and goes on with Menetou Salon and after Sancerre, Pouilly Fumé, Coteaux du Giennois and Châteaumeillant. Date of grape harvest is determined in order to obtain ripe and healthy grapes. Average yields are between 40 and 60 hectolitres per hectare.

WHITE WINES

The harvest, as healthy and ripe as possible, is pressed as soon as the grapes arrive. The resulting must is sulphited in order to prevent oxidation problems. After a must racking of 12 to 24 hours, the must is placed into a fermentation tank where it will ferment at a temperature of 18°C.

The control of fermentation temperatures has been one of the most significant developments of the last 30 years. It permits longer fermentations and gives more intense and delicate aromas.

At the end of the fermentation period, a racking is made to remove the first particles of the lees. The maturing begins in the tanks in which the wine generally stays on the thin lees of fermentation.

Between March and September the first vintages will be bottled, after the operations of clarification and stabilization. Some vintages will wait more than a year before being bottled and marketed.



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RED WINES

The healthy and ripe grapes are partially or totally de-stemmed. After having passed through the crusher, they are placed into the maceration and fermentation tanks. The maceration permits contact of the grape skins (that contain the coloring pigments) with the grape juice. To obtain a fully extracted color, a temperature of 25°C to 30°C must be reached.

In the event of a cool autumn the grape harvest will be heated up in order to set off the fermentation process. Pumping and treading the must once or twice a day from the bottom to the top of the fermentation tank ensures its homogeneity and an optimum contact of the juice with the grape skins forming the cap. When the desired color and body have been obtained, the must is drawn off and pressed. A press juice and a free-run juice are obtained and put into tanks or barrels.

As soon as the alcoholic fermentation is completed, the malolactic fermentation begins. This is a natural loss of acidity. Once completed, a first racking is made and a sulphite treatment will stabilize the wine. Maturing begins and many rackings will take place under the different phases of clarification. The first wines will be bottled in spring. Wines matured in oak barrels will wait one year before being bottled.



ROSÉ WINES

These wines can be obtained by two methods.

The first one consists of a straight pressing of the grapes as soon as they arrive in the cellar, just as for white wines. There will be a short time of contact between the grape juice and the skin. Consequently the color of these wines is lighter. This is called pressed rosé:

The second method consists in starting off maceration and then in racking some wine when the desired color is obtained. Consequently, it will be stronger and the wine will be full-bodied. This kind of rosé is called a bled rosé.

The following methods of vinification, i.e., maturing, stabilization and clarification, will be the same as those used for white wines.



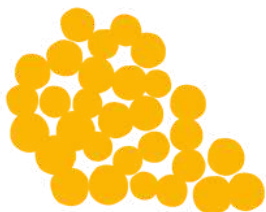
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WINES OF CENTRE-LOIRE

A FAMILY OF TERROIRS

ORLÉANS



RÉSERVE NATURELLE
DE SAINT-MESMIN

LOIRE

COTEAUX
DU GIENNOIS



COTEAUX
DE TANNAY

SANCERRE

MENETOU-
SALON

POUILLY-FUMÉ

POUILLY-
SUR-LOIRE

QUINCY

RÉSERVE NATURELLE
DU VAL-DE-LOIRE

CÔTES DE
LA CHARITÉ

BOURGES

NEVERS

RÉSERVE NATURELLE
DES CHAUMES DU VERNILLER

REUILLY

LOIRE



CHER

CHÂTEAUMEILLANT



PARIS

VILLE

FÔRET

VINS-CENTRE-LOIRE.COM



A O C S A N C E R R E

A LITTLE HISTORY...

According to legend, vines have been planted in Sancerre since ancient times. Evidence of the existence of vines in Sancerre is given by Gregory of Tours in 582 in his *Historiae Francorum*. In the 12th century, cultivation of the vine was given added impetus through the combined efforts of the Augustine monks in St-Satur and the ruling counts of Sancerre.

At that time Sancerre was famous for its red wine, produced predominantly from the Pinot Noir grape, and exported from the region along the river Loire.

This wine is often mentioned in accounts of life at the royal court. The famous wine of Sancerre was, in the opinion of Duke Jean de Berry, indeed the finest wine to be found in the entire kingdom. In more modern times, cultivation of the vine has undergone some major changes.

The original vineyards, which were predominantly planted with Pinot vines, were destroyed by phylloxera at the end of the 19th century. Sauvignon has since become widely planted and is particularly well-suited to the local climate.



Date of obtaining the AOC:

- November 14, 1936 for the white wines of Sauvignon
- January 25, 1959 for the red and rosé wines of Pinot Noir.

THE VINEYARD

The Sancerre vineyard extends over 3 007 ha (7 430 acres) on the left bank of the Loire into 14 villages: Bannay, Sainte Gemme, Bué, Sancerre, Crézancy, Sury en Vaux, Menetou-Ratel, Thauvenay, Ménétréol, Veaugues, Montigny, Verdigny, Saint-Satur, Vinon (To this list could also added three famous hamlets: Amigny, Chavignol and Maimbray.)

The Sancerre area is made up of many hills and valleys including the famous "piton of Sancerre" and the Loire valley. La Cuesta (356 meters altitude) is formed by layers of Jurassic superior to the west.

Two geologic faults known as the Sancerre and Thauvenay faults run north-south. These faults bring into contact the subsidence layers of the Crétacé and the Eocène with Jurassic formations from the west.

The intense erosion resulted in three soil types:

- "Terres blanches" or white soils, limestone-clay soils found on the westernmost hills of the Sancerre area.
- "Caillottes", pebbly-limestone soils.
- "Silex" Clay -flint soils found on the eastern slopes of the area.



TASTING



Sancerre white wines, alert and full of fruit flavors, mingle mineral and citrus aromas. The attack gives way to a rich, round palate.

Red Sancerre wines illustrate the virtues of Pinot Noir, offering bouquets of cherry and morellos. On the palate, the wines are firm, full and long.

Sancerre rosé wines give freshness and fruitiness. Perfect wines for summer and all exotic foods.

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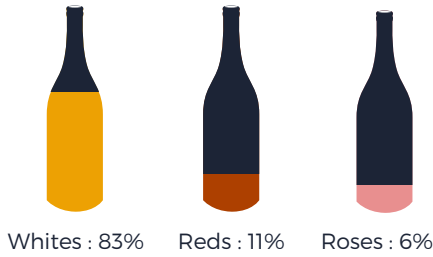
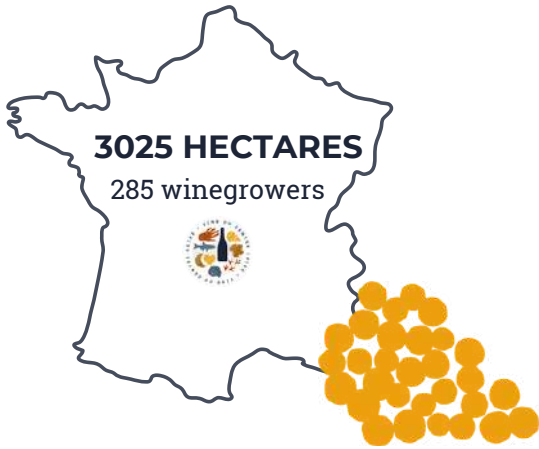
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AOC SANCERRE

PRODUCTION



Date of obtaining the AOC white : 1936
Date of obtaining the AOC red : 1959

Volume
187 643 hl

3 TYPES OF SOIL



Silex



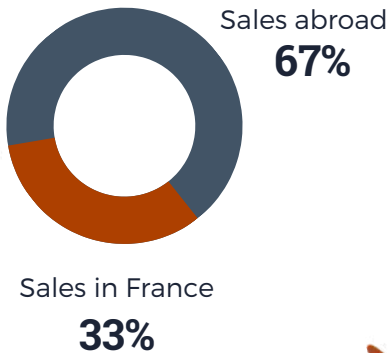
Terres Blanches



Limestone

MARKET

23,4 million bottles sold per year



ENVIRONMENTAL CERTIFICATIONS

55% of surfaces involved in an environmental structuring

33% organic, biodynamic certified or in conversion

29% HVE certified



*some surfaces have dual certification

SALES IN FRANCE

7,7 million bottles sold



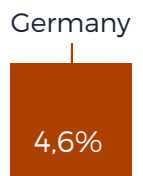
Cellars, retails shop and restaurants **84%**



Supermarkets **16%**

SALES ABROAD

15,7 million bottles sold



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SANCERRE
VINS DU CENTRE-LOIRE

AOC POUILLY-FUME

AOC POUILLY SUR LOIRE

A LITTLE HISTORY...

The vineyard of Pouilly seems to be present for the first from the Vth Century.

Developed by the Monks starting from XIIth century (a parcel looking at the Loire is always called "La Loge aux Moines), the vineyard will see this monastic influence increasing during the transfer of the fief of Pouilly to the Benedictins of La Charité.

The opening of the canal of Briare in 1642 allows the trade of the wines towards Paris. From 1860 to 1890, the vineyard turns to the production of chasselas in table grape supplying the "Halles" of Paris thanks to the railways arrived at Pouilly in 1861.

After phylloxera, the delimitation of the production area is born in 1929 and the wines resulting from the two grape varieties (white Sauvignon for Pouilly Fumé and Chasselas for Pouilly sur Loire) will **obtain the AOC in July 31, 1937.**

THE VINEYARD

The Pouilly vineyard extends over 1 379 ha (3 407 acres) on the right bank of the Loire into 7 villages: Garchy, Mesves sur Loire, Pouilly sur Loire, St Andelain, St Laurent l'Abbaye, St Martin sur Nohain et Tracy sur Loire.

The oldest grounds belong to Jurassic and are old approximately 160 million years. They are marine deposits limestones in which fossils show the last life. At the end of the Cretacé, the region is subjected to a powerful erosive phase. The limestone deposits dissolve partially, giving up the residues more or less clayey (Clay-flints). An important tectonic phase then stretches Western Europe of west in is creating the ditch of the Loire. Many faults of north-western direction appear at the same time and carve the current broken relief.

We can finally distinguish on the vineyard's area 4 different types of soils:

- Limestones of Villers of Oxfordien (caillottes)
- Limestones of Barrois of Portlandien (caillottes)
- Marls with small oysters of Kimméridgien (Terres blanches)
- Clay-flints of the Cretacé (Flint)



TASTING



Pouilly Fumé very often gives in nose aroma of broom and grapefruit. The gun-flint is also present on the wines resulting from flint. Wines with can be drink in their earliest youth but which present, for some vintages, very good potentials of guard.

Pouilly sur Loire are fresh, wines of thirst to the noble sense of term which give wines pleasant and easily accessible.

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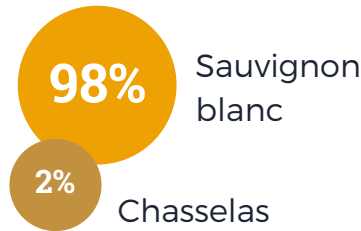
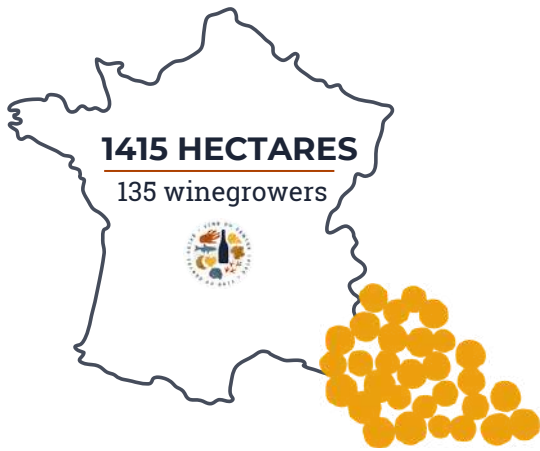
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AOC POUILLY-FUMÉ & POUILLY SUR LOIRE

PRODUCTION



Volume
85 996 hl

Whites : 100%

Date of obtaining the AOC : 1937

4 TYPES OF SOIL



Sand



Silex



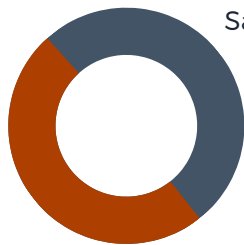
Kimmeridgian marl



Limestone

MARKET

10,4 million bottles sold per year



Sales abroad
51%

Sales in France
49%

ENVIRONMENTAL CERTIFICATIONS

56% of surfaces involved in an environmental structuring

6% Terra Vitis certified organic, biodynamic certified or in conversion



24% Agriculture Biologique certified or in conversion



40% HVE certified



**some surfaces have dual certification*

SALES IN FRANCE

5,1 million bottles sold



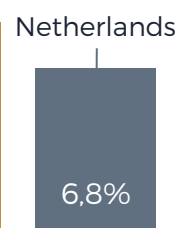
Cellars, retails shop and restaurants
72%



Supermarkets
28%

SALES ABROAD

5,3 million bottles sold



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AOC MENETOU-SALON

A LITTLE HISTORY...

Menetou-Salon is an ancient vineyard according to the old writings concerning the châtellenie. We find acts from the years 1063, 1097 and 1100 in which the Lord of Menetou gave different properties to various religious orders. Most notably, he gave the vineyards located in Clos de Davet to the famous abbey of St-Sulpice-Lès-Bourges.

The history of Menetou-Salon is intimately linked with Jacques Coeur, Steward of the Royal Expenditures and Banker of the Court of King Charles VII. Jacques Coeur acquired the seigniorship of Menetou-Salon in 1450 and writings of the day relate how the wines of Menetou-Salon graced his table. It's said that Agnes Sorel, the king's favorite, would come to Menetou-Salon to rest under the ancient lime wood trees (still standing near the castle today) and enjoy the wine of Clos de la Dame.

The first wine producers' syndicate was established as early as 1890. In the 1970's, wine production was given new impetus and today vineyards cover an area of around 600 hectares (1,483 acres).



Date of obtaining the AOC: January 23, 1959

THE VINEYARD

Located near Bourges, the Menetou-Salon vineyard spread through 10 villages: Menetou-Salon, Quantilly, Aubinges, Saint-Céols, Morogues, Soulangis, Parassy, Vignoux-sous-les-Aix, Pigny, Humbligny.

The vineyards are planted on limestone sediment dating to the Jurassic superior period (Kimmeridgian). The soils of the well-adapted slopes are favorable to the production of Sauvignon Blanc and Pinot Noir.



TASTING



Menetou-Salon white wines are fresh and fruity, spicy and musky, blending citrus and floral aromas. Pepper and menthol tones are apparent in a round, full palate with good length.

The supple and perfumed **reds Menetou-Salon wines** have an attractive ruby robe. Ripe cherry or plum aromas dominate. On the palate, the reds are expressive and rich with candied fruit finish.

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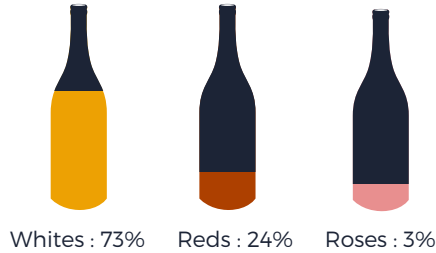
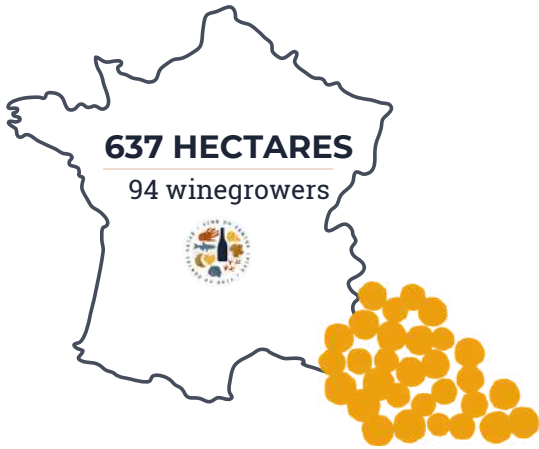
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AOC MENETOU-SALON

PRODUCTION



2 TYPES OF SOIL

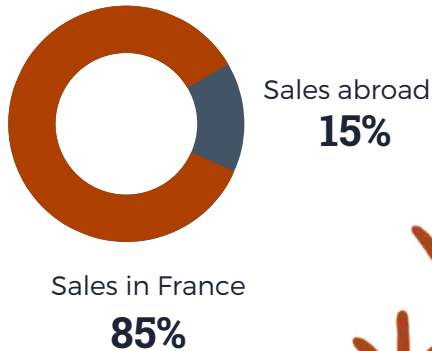


Date of obtaining the AOC : 1959

Volume
38 261 hl

MARKET

4,3 million bottles sold per year



ENVIRONMENTAL CERTIFICATIONS

69% of surfaces involved in an environmental structuring

22% Terra Vitis certified



46% organic, biodynamic certified or in conversion



30% HVE certified



*some surfaces have dual certification

SALES IN FRANCE

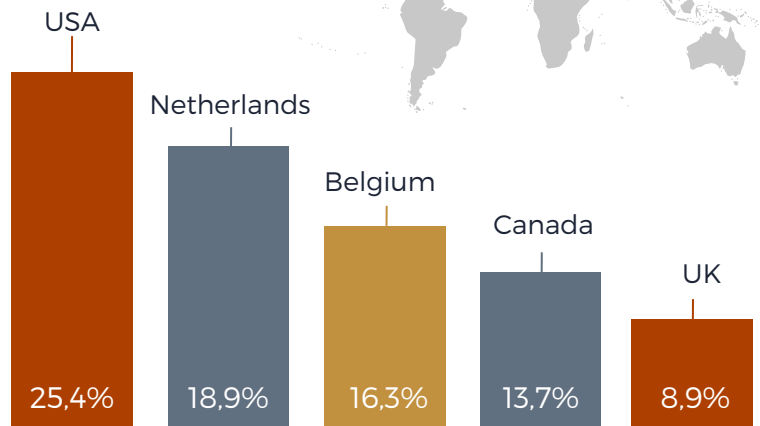
3,7 million bottles sold

Cellars, retails shop and restaurants
73%

Supermarkets
27%

SALES ABROAD

0,6 million bottles sold



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MENETOU-SALON
VINS DU CENTRE-LOIRE

AOC QUINCY

A LITTLE HISTORY...

It is said that Quincy was originally the estate of a certain "Quintius". It is also reputed that the Biturigians Cubi, whose territory included the village of Quincy, grew vines even in that ancient time and brought them to the Biturigians Vivisci in the Bordeaux region.

Cited in the Bulle de Callixte II in 1120, Quincy is without a doubt one of the oldest vineyards of the region. The Sauvignon Blanc grape variety was brought from the "Abbaye des femmes de Beauvoir" by the monks of the Citeaux order.

The Duke Jean de Berry and Charles VII recognized the excellence of the wines and conferred the title of noble wine to the Quincy Appellation. After the re-plantings due to phylloxera,

Quincy was the first of the Centre-Loire vineyards to obtain the Appellation d'Origine Contrôlée (AOC) status in 1936.



Date of obtaining the AOC: August 6, 1936

THE VINEYARD

Situated to the east of Bourges, the Quincy vineyard grows along a plateau dominating the Cher Valley. The appellation zone in production comprises 330 hectares (815 acres) and extends into 2 villages: Quincy and Brinay. A small portion is located on the right bank of the Cher in an area known as Vilallin.

Quincy's climate is somewhat oceanic with regular seasonal rainfalls. Located in the Champagne Berrichonne, it is relatively dry (<700 mm/year) and warm in summer.

The vines are planted in an ancient terrace of the Cher river, made up of sand and gravel.

This kind of soil warms rapidly. Three soil types are found here:

- Sandy-gravel on clay formation.
- Sandy soil and red sand formation.
- Silty-sand on sandy-clay or clay more or less sandy.



TASTING



Quincy is characterized by fresh, ripe citrus tones. Grapefruit, menthol and pepper notes, acacia and white floral aromas are also present.

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AOC QUINCY

PRODUCTION



100%

Sauvignon blanc



Whites : 100%

Volume
18 363 hl

Date of obtaining the AOC : 1936

4 TYPES OF SOIL



Clays



Gravels



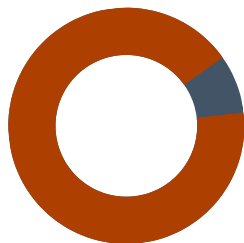
Sands



Limestone

MARKET

2,8 million bottles sold per year



Sales abroad
8%

Sales in France
92%

ENVIRONMENTAL CERTIFICATIONS

49% of surfaces involved in an environmental structuring

4%
Terra Vitis certified



10%
organic, biodynamic certified or in conversion



42%
HVE certified



*some surfaces have dual certification

SALES IN FRANCE

2,6 million bottles sold



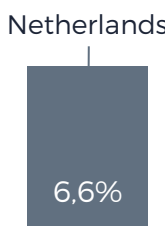
Cellars, retails shop and restaurants
60%



Supermarkets
40%

SALES ABROAD

0,2 million bottles sold



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QUINCY
UNION AU CENTRE-LOIRE

AOC REUILLY

A LITTLE HISTORY...

The origins of the Reuilly vineyards can be traced back to the early 7th century. Dagobert I, King of the Franks, gave Reuilly – its pastures, fields and vines – as a gift to the Abbey of St-Denis. The Reuilly vineyard supplied wines to the medieval towns of Bourges and Vierzon and were transported along the tributaries of the Cher to the Loire and shipped as far as England and Flanders. In 1365 the Duke of Berry, son of the King of France, issued a charter governing wine production in Reuilly.

This charter fixed the dates of harvesting and established a levy on all wines sold. At the end of the 19th century, at a time when vineyards were being replanted after the devastation caused by phylloxera, the first producers' syndicates were set up.

After the lull of the following years, winemaking in the region underwent a new revival in the 1980's.



Date of obtaining the AOC:

- September 9, 1937 for the white wines.
- August 24, 1961 for the red and rosé wines.

THE VINEYARD

The 300 hectares (741 acres) Reuilly appellation is southwest of Bourges and covers 6 villages between Indre and Cher: Reuilly, Diou in Indre. Lury-sur-Arnon, Chéry, Lazenay and Preuilly in Cher.

The vines are planted on medium steep limestone marl hillsides and on gravel and sand terraces.

The majority of wine produced here is white from Sauvignon Blanc and Pinot Noir is used for red and rosé Reuilly. One may also find some rosé wine called "gris" produced here from Pinot Gris grapes.



TASTING



Fresh and fruity, the **Reuilly white wines** reveal floral and vegetal aromas which melt into a rich round palate.

The **reds Reuilly wines** are full, fleshy and light with plenty of fruit.

The **rosé Reuilly wines** from Pinot Gris are tender and delicate with a very pale pink robe.

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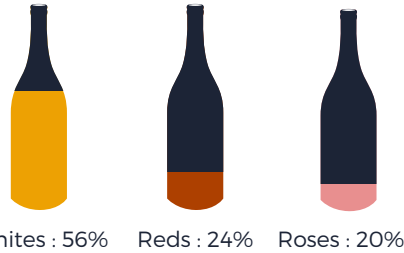
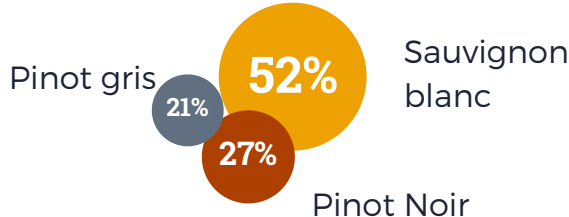
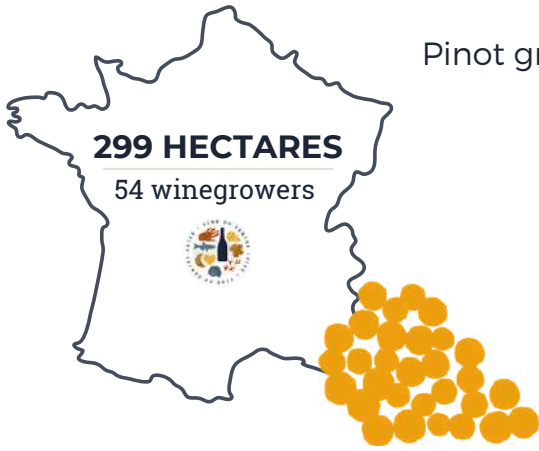
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AOC REUILLY

PRODUCTION



Date of obtaining the AOC white : 1937

Date of obtaining the AOC red/rose : 1961

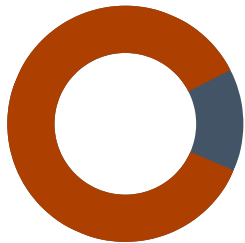
Volume
14 568 hl

5 TYPES OF SOIL



MARKET

1,9 million bottles sold per year



Sales in France
86%

ENVIRONMENTAL CERTIFICATIONS

52% of surfaces involved in an environmental structuring

5% Terra Vitis certified 29% organic, biodynamic certified or in conversion 39% HVE certified



*some surfaces have dual certification

SALES IN FRANCE

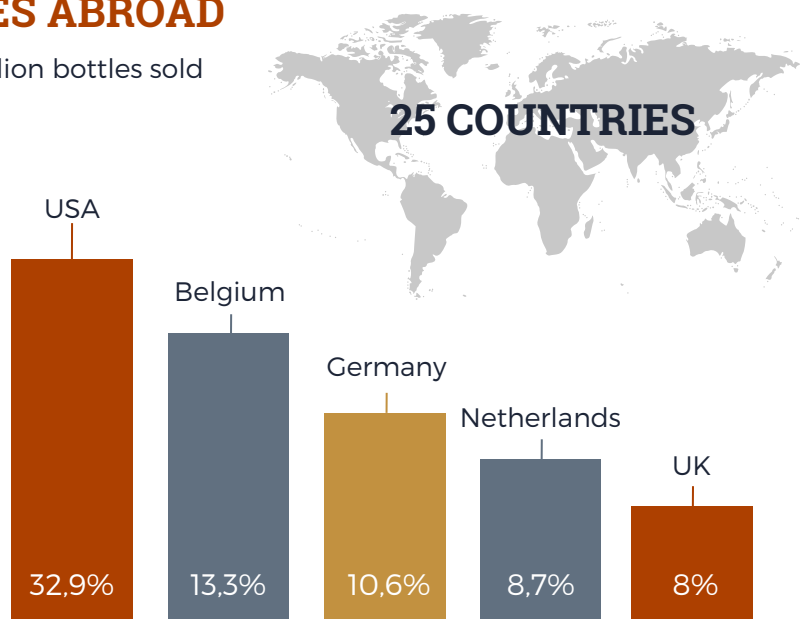
1,6 million bottles sold

Cellars, retails shop and restaurants
85 %

Supermarkets
15%

SALES ABROAD

0,3 million bottles sold



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REUILLY
VINS DU CENTRE-LOIRE

AOC COTEAUX DU GIENNOIS

A LITTLE HISTORY...

In 849, King Charles "le Chauve" (the Bald), confirmed that a donation of vines and property was made by the Bishop of Auxerre to the college of the Church of Saint-Laurent in Cosne. In 1218, it was recorded that wines from the Giennois vineyards were purchased by the Royal Court of King Philippe II Auguste in Paris. The castle of Cosne was built between 1254 and 1262 by the Bishop of Auxerre, and it included a vast cellar as well as vineyards. The building of numerous abbeys in the region contributed greatly to the increase in the number of vineyards.

The Cistercian Abbey of Roche in Myennes and the Commandery of the Templars were particularly influential. Around this time, Coteaux du Giennois vines were also cultivated farther down the river Loire in the vineyards of the famous St-Benoit-sur-Loire Abbey and upstream on the grounds of La Charité Abbey.



Date of obtaining the AOC: May 15, 1998

THE VINEYARD

The Coteaux du Giennois vineyard is situated on the hillsides along the Loire River in the administrative departments of Nièvre and Loiret. The 200 hectares (494 acres) of the appellation extend into 14 communities: Beaulieu, Bonny, Gien, Briare, Ousson, Neuvy, St Loup, Thou, Alligny, La Celle-sur-Loire, Cosne-sur-Loire, Myennes, Pougny, Saint Père.

The vines grow on flinty or limestone hills along the Loire. Some also grow on ancient terraces of the Loire in Gien. Still other vines grow on prolongations of the geological formations of Sancerre and Pouilly; mainly limestone east of the Cosne fault and flint to the west.



TASTING



The **white wines** have mineral tones with quince and white flower notes. Very good expression of Sauvignon Blanc with excellent freshness.

The **reds of Coteaux du Giennois** are a Pinot Noir and Gamay blend, fine and fruity, with red fruit and pepper notes.

The aromatic side of Pinot Noir and the vivacity of Gamay balance each other wonderfully.

The rosés, fine and delicate, have light pepper accents and exhibit aromas of vineyard peaches.

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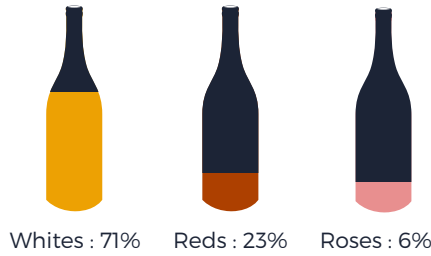
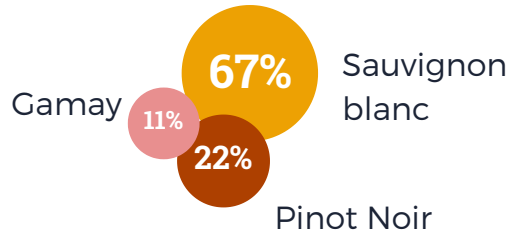
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AOC COTEAUX DU GIENNOIS

PRODUCTION



PDO obtained : 1998

Volume
10 742 hl

3 TYPES OF SOIL



Sands



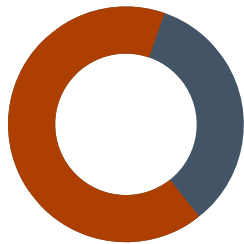
Flint



Limestone

MARKET

1,1 million bottles sold per year



Sales in France
66%

Sales abroad
34%

ENVIRONMENTAL CERTIFICATIONS

49 % of surfaces involved in an environmental structuring

14%
Terra Vitis
certified



38%
organic, biodynamic certified
or in conversion



32%
HVE
certified



*certaines surfaces ont une double certification

SALES IN FRANCE

700 000 bottles sold



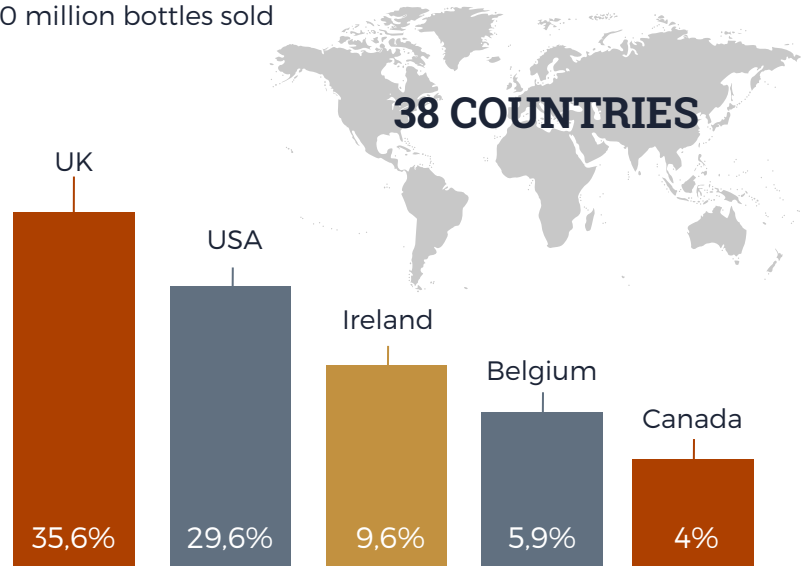
Cellars, retails
shop and
restaurants
86 %



Supermarkets
14 %

SALES ABROAD

400 000 million bottles sold



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COTEAUX DU GIENNOIS
VINS DU CENTRE-LOIRE

AOC CHÂTEAUMEILLANT

A LITTLE HISTORY...

The origin of the Châteaumeillant vineyard can be traced back to the 5th century. Châteaumeillant was the Meylan of the Biturigians and home to the Biturican vines, the Médiolanum (the Roman name for Milan) of Peutinger, an important road junction between Rome and Gaul and a major storing ground for amphorae.

Gregory of Tours confirms the existence of vines in this region in his *Historiae Francorum* of 582. Between 1220 and 1275, a series of charters were issued relating to the means of production of quality wines and the labor which was enlisted under feudal rule, known as the "corvée". Amongst the governing principles established under these charters was the principle of the "ban des vendanges" or the announcement of the official start of harvesting, which exists even today.

In 1773, new vine stocks were brought from Lyons. By 1830, Gamay, the native variety of Beaujolais, had become the most widely planted vine in this area.

Châteaumeillant is especially renowned for its "vin gris", or grey wine, which is produced by pressing the Gamay grapes immediately after harvesting.



Date of obtaining the AOC: November 23, 2010

THE VINEYARD

The Châteaumeillant appellation is just 60 hectares (148 acres) and is located in the communities of:

- Chateaumeillant, Reigny, Saint Maur and Vesdun in the Cher administrative department.
- Champillet, Feusilles, Néret and Urciers in the Indre administrative department.

The vines are planted on siliceous soils, mostly sandy and sandy-clay. The sub-soils are composed primarily of sandstone, micaschist and gneiss.



TASTING



The **reds of Châteaumeillant** combine aromas of ripe fruit with a full mouth for a finish on fine peppery notes.

The **rosés**, called "gris", present a freshness and fruitiness that is very original. White fruits and vineyard peach lead to more sweet notes. Fresh and lively on the palate, these are excellent summer wines.

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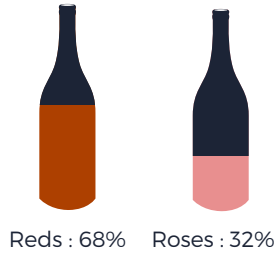
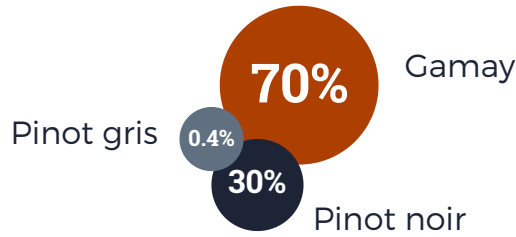
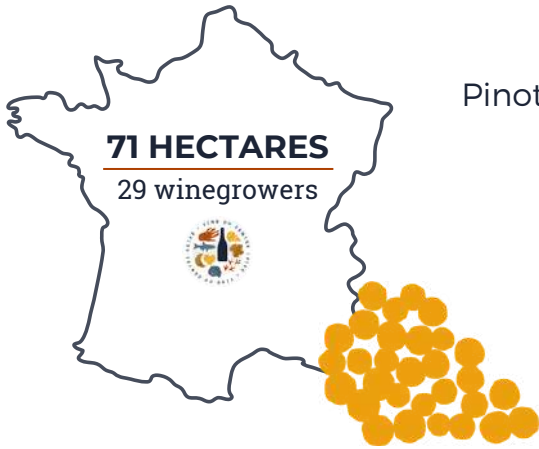
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AOC CHÂTEAUMEILLANT

PRODUCTION



Volume
1 189 hl

Date of obtaining the AOC : 2010

2 TYPES OF SOIL



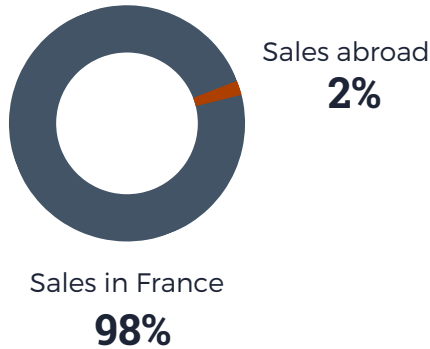
Sandy and sandy-clay



Micaschist and gneiss

MARKET

200 000 bottles sold per year



ENVIRONMENTAL CERTIFICATIONS

14 % of surfaces involved in an environmental structuring

4% organic, biodynamic certified or in conversion

10% HVE certified



SALES IN FRANCE

196 000 bottles sold



Cellars, retails shop and restaurants **75%**

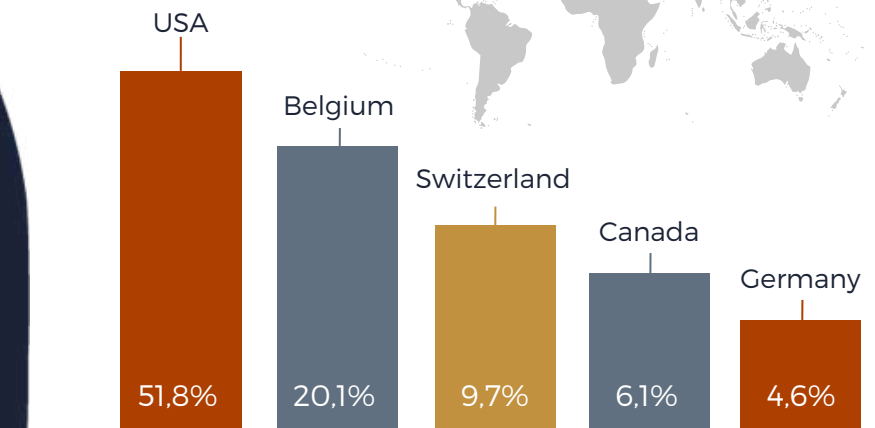


Supermarkets **25%**

SALES ABROAD

4 000 bottles sold

12 COUNTRIES



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CHÂTEAUMEILLANT
VINS DU CENTRE-LOIRE

IGP CÔTES DE LA CHARITÉ

A LITTLE HISTORY...

From the Middle Ages the vineyard developed under the impulsion of the great Benedictine monasteries of La Charité-sur-Loire and Bourras. Production is exported to northern France and Europe. These wines are found on the tables of the Duke of Burgundy in Paris and Arras. This fame and prosperity are maintained until the nineteenth century when the vineyard reaches a surface of 1300 ha. But the phylloxeric crisis causes its decline.

In 1980 is created a wine syndicate to revive the vineyard and in 1986 he obtains the name of Vin de Pays des Coteaux Charitois.

In 2011, thanks to the reform of the wine sector, the vineyard changed its name to Protected Geographical Indication (PGI) Côtes de La Charité.

THE VINEYARD

The vineyard of Côtes de La Charité is situated in the administrative departments of Nièvre. It extends over 50 ha (123 acres).

Large fault lines running north to south and the action of erosion have shaped a distinct topography. The sedimentary sub-soil dating back to the Middle Jurassic is foliated with strata of limestone and marl, conducive to the formation of highly complex calcareous clay soil.

The grape varieties used for white wines are chardonnay and pinot gris. The reds come from the pinot noir grape variety.

TASTING



The white wines are characterized by great finesse, a floral nose, and dried fruit and buttery notes.

The reds stand out for their aromas of berries and forest floor.

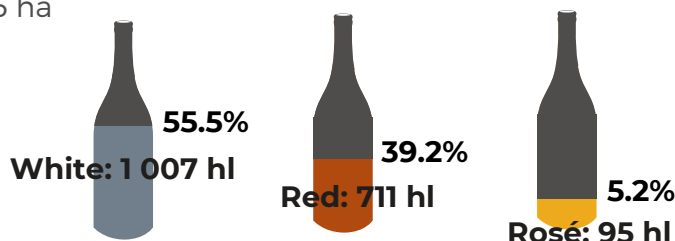
The rosés, or "gris", have a direct attack combining freshness with a long finish..

SOME STATISTICS

Total 2022 production: 1 813 hl

Production surface area: 65 ha

15 winemakers



**Percentage
(by volume) of sales:**



France 73%
Export 27%

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IGP COTEAUX DE TANNAY

A LITTLE HISTORY...

From the 14th century, the essential activity of the region is the cultivation of the vine. The wine produced is then known as Clamecy wine and is shipped by river (on the Yonne) from the port of Clamecy.

In the nineteenth century, more than 3000 hectares are planted and the income from wine represents more than half of what the population earns. From 1875, phylloxera attacked the vineyard. The replanting of American vines will not give the expected results, the heavy losses of World War I also preventing the replanting of the vineyard.

At the end of the 1980s, the vineyard began its renaissance marked by recognition in PGI in 2011.

THE VINEYARD

The vineyard of Coteaux de Tannay is situated in the administrative departments of Nièvre. It extends over 25 ha (62 acres).

The soil here is calcareous clay built up on formations from the Lower and Upper Bathonian Age. There are three types of soil:

- Pebble-rich "small soil".
- Ochre coloured earth, rich in clay.
- Light coloured earth with a delicate structure, referred to locally as "bleached".

The grape varieties used for white wines are chardonnay, melon de Bourgogne, pinot blanc, pinot gris and auxerrois. The reds come from the pinot noir and gamay grape variety.

TASTING



The whites are lively and possess minerality and roundness.

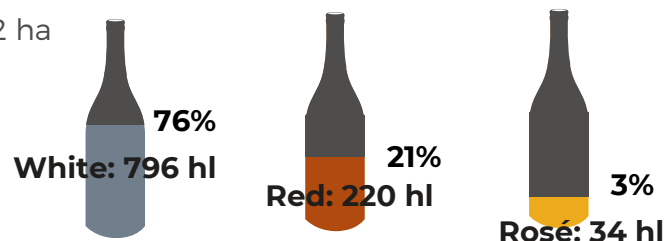
The reds develop aromas of red to black fruits and spicy notes, they are supple and well structured.

The rosé or gray wines are characterized by their suppleness with fruity and floral aromas.

SOME STATISTICS

Total 2022 production: 1 050 hl
Production surface area: 22 ha

7 winemakers



**Percentage
(by volume) of sales:**



France 100%
Export 0%

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