



TERROIRS Sourced from a blend of three small parcels situated in the village of Châteaumeillant, within the nascent Châteaumeillant AOC (dates from 2010). The parcels total only 2.5 hectares, and are situated on a plateau of regional Cher terroir with Quaternary-era-aged soils. The first parcel of Gamay is planted on a clay-gravel-silex terroir. The other two parcels, of Pinot Noir and Gamay, are, respectively, on clay-gravel-silex, and schiste-based sites. The silex in particular helps concentrate the sun's warmth and promote proper ripeness, while the schist in particular adds richness to the wines.

FARMING *Lutte raisonnée.* Sustainably farmed with minimal use of synthetic chemicals, pesticides, herbicides, or fertilizers. Planted with a density of 6,500 vines per hectare.

GRAPE VARIETALS 60% Gamay, 40% Pinot Noir

VINE AGE The first Gamay plot is 30 years old, while the second Gamay and Pinot Noir plots are 15 years old.

AVERAGE YIELD 48 hectoliters per hectare

WINEMAKING After a manual harvest, the clusters are sorted rigorously both in the vineyard and at the sorting table to ensure quality, and are moved by elevator to reduce any pre-mature crushing. The grapes are put into a pre-fermentation cold maceration, before an 18 day average primary fermentation which features extended punchdowns. The wine is then aged 10 months in stainless steel tank, before being bottled unfiltered, with only a gentle, natural filtration with clay.

TASTING NOTES Deep, ruby color. Bright, aromatic nose of crushed cherry, raspberry, and wild strawberry fruits with savory notes. Elements of spice, forest floor, and wild herbs are accentuated by this wine's uplifting acidic structure. Tannins are light but firm, and would allow this wine to age gracefully for up to 5 years. Round, supple and soft on the palate.

ANNUAL PRODUCTION 12,000 bottles or 1,000 cases

