



# LEGITIMATE RECOGNITION FOR THE NEW 'GREAT WINES' OF THE CHER VALLEY

## High-quality cuvées

Touraine Chenonceaux wines have their own identity: they are unlike any other wine neither are they the result of an opportunistic creation to meet 'market needs'. Indeed, the know-how concerning these crus has existed for centuries in the Cher Valley. The winegrowers of this terroir have always kept high-quality cuvées', red or white, in the secret of their cellars. For more than twenty years, a tight-knit team of enthusiasts, have set themselves the objective of giving a more formal framework to this secular initiative. In other words this project has patiently matured. This unique dynamic, combined with long term investment from the producers has resulted in establishing the basis of the new appellation.

## A level of requirements characteristic of the crus

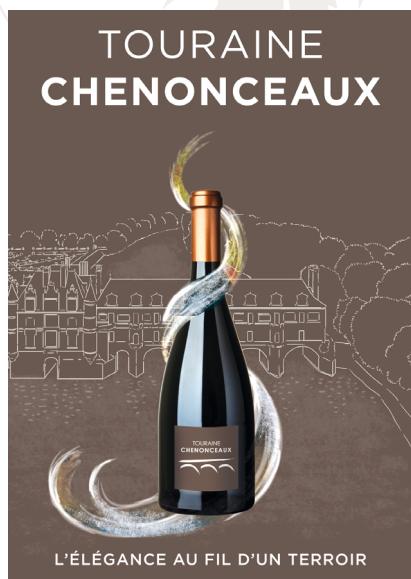
The only thing missing was the approval of INAO officials to consecrate this work. In 2011, the decision was made public with the advent of the Touraine Chenonceaux. The competent institutions officially recognized the approach of the winegrowers on exceptional terroirs, producing wines with a level of requirements characteristic of the crus. Thierry Michaud, winegrower and founding member of the appellation Touraine Chenonceaux stresses: « *When we know the very few new appellation, the INAO grants in the Val de Loire – one every five years -, we can only weigh up the value of this distinction. Because our work meets the requirements of this organization, our wines were able to receive their recognition.* »

## SERIOUSNESS AND PERSEVERANCE OF THE WINEGROWERS

by José Dufeu, Institut National de l'Origine et de la Qualité (INAO)

*«The winegrowers involved in the valorization of the geographical name Touraine Chenonceaux, have shown remarkable seriousness and perseverance as regards to their work recognition. Today, the fruits of their labor both in red and white wine, is a top quality product characterized by a very beautiful balance of the flavors: unique aromatic complexity and persistence. As for the future, the reputation of these elegant wines, characteristic of a terroir, will probably work for a stronger legitimacy.*

*Products on their way to Chenonceaux appellation? To be continued...»*





# EMBARK ON A NEW EXPERIENCE

## AVAILABLE IN WHITE OR RED

### Strong identity for the white Touraine Chenonceaux

As a single-varietal wine, the identity of the white Touraine Chenonceaux is as strong as recognizable. Even if we recognize some of the characteristics of the Val de Cher emblematic grape variety, this 100% sauvignon develops its own unique expression. Patricia Denis, a winegrower and qualified oenologist, in charge of qualitative validation for the appellation explains: « *With the white Touraine Chenonceaux, we are not on classic expressions of the sauvignon. The varietal aromas give way to flavors of white flowers, ripe white fruit (peaches, pears), but also apricots, citrus and even exotic fruit like pineapple and mango. All these sweet notes explode on the nose and are combined with a rich, round and powerful mouth with a very long finish. A rigorous selection of the plots, production conditions with stricter specifications and maturation on fine lees, skillfully measured to keep the flavor of the fruit, create the white Touraine Chenonceaux identity.*

### Exceptional maturity of tannins and aromas for the red Touraine Chenonceaux

The red wine is a mainly Cot blend, a characteristic grape variety of the Cher Valley, but also cabernet franc, typical of Val de Loire ; this blend is typical of the Touraine Chenonceaux. Why? Because, as far back as the XVI<sup>th</sup> century, we found references to cot, a grape variety King Francis I was fond of. This grape variety has always been planted in the Cher Valley, as its early qualities give it an exceptional, much appreciated, aromatic maturity. Patricia Denis stresses: « *Our elders always made a good use of cot in blends, because it is particularly well adapted to our soils, to our climate and so acquires a maturity of color, aromas and tannins. Thanks to this well-balanced blend cot/cabernet, combined with a specific cellar work, the red Touraine Chenonceaux is characterized by a fine aromatic personality and melted tannins. Notes of black fruit compote, of licorice and menthol (by retronal breathing) give elegance to this fresh wine. With this wine, we managed to reconcile the maturity of tannins and aromas, which is a real feat in the Val de Loire! No maturing in oak barrels but round, fine matter.*

Elegant rare fruity  
sincere feminine  
refined silky round  
ample strong supple  
new

Real identity freshness  
natural expression gastronomy  
maturity of aromas/tannins  
long finish strength  
along the river beauty  
Cher Valley recognition  
terroirs chateau History  
selection finesse rigor  
on the fruit côt  
sauvignon cabernet franc  
hawthorn smoked notes  
red and black fruits  
structure Great wines



# TERROIRS AND QUALITY CONTROL

## MAKE POSSIBLE THE ADVENT OF EXCEPTIONAL WINES

Wines taking advantages of an exceptional terroir…

Dominique Boutin, biogeographer, specialist of soils and terroirs says: « *geographic locations, climate, soils, subsoils, slopes and aspects, grape varieties and wine making structures ..., because the terroirs characterization of the new AOC Touraine Chenonceaux highlights their homogeneity, it establishes a solid base for its wine advent. The Cher Valley with an ideal west-east orientation drives its calm waters towards the Loire. Its climate, along the river, benefits from the same oceanic influences that established the reputation of the Loire Valley wine region: warm and moist air allows for slow and well-balanced ripening, both throughout the valley and close to it*

He continues: « *The valley also offers homogeneous and regular geomorphologic characteristics, full of several varied rocky facies increasing the mineral wealth. On each bank, the more or less inclined slopes come into contact with the Tertiary and Senonian strata in which silica is predominant: a main characteristic of the appellation. There are four big soil families with many specific pedoclimatic local nuances, granting a possibility of planting different grape varieties and developing new production conditions* ».

… but also very strict specifications

The elaboration of the Touraine-Chenonceaux Appellation wines follows restrictive and very precise technical specifications; this is a proof of the winegrower's level of requirements. Vine pruning is controlled. The yields are limited to 60 hectoliters per hectare for white wines and 55 hectoliters per hectare for red wines to increase concentration. In the cellar white wines must be matured on fine lees until April 30th minimum after the harvest and for red wines until August 31st. Once the wine has matured, experts use their taste buds for qualitative validation. A nearly unique process of validation in France, as only Muscadet Village winegrowers use it. Here, the «quality» is an absolute requirement, with a sensory analysis system "using a Latin square design". It should be noted that each year, the eligibility of the wine is reconsidered. We cannot put 'AOC Touraine Chenonceaux' on the label for life!

2011  
first vintage  
Touraine Chenonceaux

Spectacular development  
surface multiplied by 4 since 2011

A nugget  
produced on 160 ha of the  
5 800 of the “classical” AOC  
Touraine

Group dynamics  
18 producers in 2011 and 60 in 2021

6000 hl sur 120 ha  
produced in white Touraine  
Chenonceaux

1500 hl sur 40 ha  
produced in red  
Touraine Chenonceaux



# TOURAINE CHENONCEAUX WINES

## GASTRONOMY IN PRACTICE...

### At the table...

AOC Touraine Chenonceaux white wines are a perfect match for fine fish, as with shellfish delicate flavor (langoustine, crayfish...); these nicely emphasize their subtle aromas without hiding them. A Thai sauce - combava, coconut milk, and citronella – will enhance their elegance. The combination will also be interesting with a pan-seared foie gras, served with roasted figs.

« Earthier », with their controlled power, the full- bodied Touraine Chenonceaux red wines will go perfectly with a veal cheek and feet casserole served with Saint George's mushrooms. They will also work wonders with a piece of beef, studded with marrow and black truffle.

The perfect and sincere chemistry between the land and an exceptional Chateau, Chenonceau: wines with “a taste of the place”

An excellent compromise price/pleasure for this “top quality” Touraine

### … and with cheese

Rodolphe Lemeunier, a famous cheese monger, « Meilleur ouvrier de France », selected the best pairings for the new « great wines » of the Cher Valley Touraine Chenonceaux white wines will fully develop their aromas with young cheeses (fine ,fresh ,fruity and slightly acid) like goat cheeses ripened for two or three weeks (Selles-sur-Cher, couronne Lochoise, bleu de chèvre...), the ‘brebis lochois’, or cooked pressed cheeses (Gruyère Switzerland AOC Alpage. 24 months old...).

A unique bottle, especially created for the Appellation: a registered design, an ‘antique’ color, looking nice on the table

AOC Touraine Chenonceaux red wines will perfectly pair with fat cheeses with salinity and mushrooms flavor, like Epoisses or the Puits d'Astier (pressed and uncooked ewe's milk cheese with fresh milk and hazelnut flavor, washed- rind cheese), goat cheese (Pouilly-Saint-Pierre, bleu de chèvre...), Petit Trôo (cow cheese), tomme de Brebis brûlée (Basque cheese with a fine and fruity flavor).



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