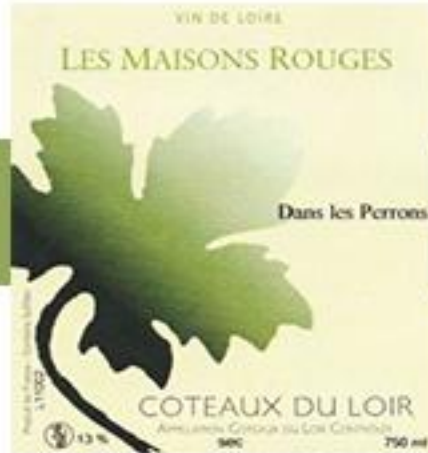


DOMAINE LES MAISONS ROUGES COTEAUX DU LOIR SEC “DANS LES PERRONS”



THE ESTATE: Domaine Les Maisons Rouges extends over 7 hectares in the heart of the exceptional AOC Jasnières and Coteaux du Loir. The vines are planted on the slopes bordering the Loire Valley. The winemakers Benoit & Elisabeth Jardin practice organic farming and were certified biodynamic in 2007.

LOCATION: The Coteaux du Loir plot, just north of Tours, is planted with ancient vines aged over 70 years and is situated on the top of the slope which exposes the vines to the wind. This means that water evaporation is high, forcing the roots to bury deep into the ground in search of moisture. The aeration helps fight against mold and disease.

SOIL: The vines for this wine are planted on different layers of the coteaux-quartz, silex sand, and clay on bedrock.

GRAPE VARIETALS: 100% Chenin Blanc

ALCOHOL CONTENT: 12.5-13%

VINIFICATION: Harvested manually in mid-October in boxes. Fermentation and aging takes place in oak barrels for 14 months. The winemakers use indigenous yeasts, and use no added sulfites when bottling. This wine is unfiltered.

TASTING NOTES: Very fresh and pleasant to drink; blossom and peach aromas dominate, complemented by a distinct minerality and fresh woody notes. This wine is round and creamy on the palate.

FOOD PAIRINGS: Goes well with aromatic dishes such as risotto with truffle oil, or desserts made with exotic fruit.