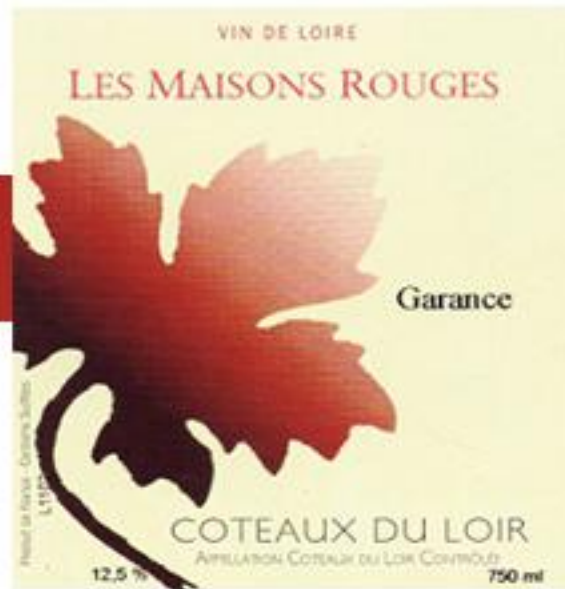


DOMAINE LES MAISONS ROUGES

COTEAUX DU LOIR ROUGE

“GARANCE”



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 Coteaux de Loir plots are planted with Pineau d'Aunis grapes. The terroir rests on bedrock and clay.

VINE MANAGEMENT: "Taille courte en double cordons" for the younger vines, and "gobelets aplatis" for the older vines.

GRAPE VARIETALS: 100% Pineau d'Aunis

HARVEST: The grapes are harvested manually in cases at the beginning of October.

VINIFICATION & AGING: No yeast or oenological product is added, and nothing is removed. A minimal dose of sulfur is introduced only after the fermentation process or during bottling in order to protect the wines. Vinification is done by the age of the vines for the Coteaux du Loir rouge in stainless steel tanks.

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: Light in color which suggests a delicate wine, however the surprisingly intense bouquet leaps from the glass with aromas of fruit, pepper, and flowers. On the palate, this wine is powerful yet elegant with notes of cherry, raspberry, and pepper.