

Domaine de la Grézille – specification sheet

AOP ANJOU BLANC SEC

- soil: clay and lime stone
- subsoil: shell marl and tuffeau stone
- grape: **Chenin 100%**
- productivity: 55HL/Ha
- vinification: 24 H maceration, then pressurage
- élevage: **4/5 months on the lees**
- residual sugars : < 2g/l
- conserving for: 2 years
- associated food: sea food, fish, quiches, soufflés
- drinking temperature: 8-9°C

AOP ROSE DE LOIRE

- soil: clay and lime stone
- subsoil: falun (mollusc shells + sand)
- grape: **Cabernet Sauvignon 70% – Grolleau 30%**
- productivity: 60HL/Ha
- vinification: 36 H maceration
- élevage: 4/5 months on the lees
- residual sugars: < 2g/l
- conserving for: 1-2 years
- associated food: mediterranean cooking, crudités, pizzas, barbecue
- drinking temperature: 6-7°C

AOP CABERNET D'ANJOU

- soil: clay and lime stone
- subsoil: falun and tuffeau stone
- grape: **Cabernet Sauvignon 100%**
- productivity: 55HL/Ha
- vinification: 36 H maceration
- élevage: 4/5 months on the lees
- residual sugars: about 22g/l
- conserving for: 2 years
- associated food: melon, cooked pork meats, barbecue, apéritif
- drinking temperature: 8-10°C

AOP ANJOU ROUGE

- soil: clay and lime stone
- subsoil: falun and tuffeau stone
- grape: **Cabernet Franc 60% – Cabernet Sauvignon 40%**
- productivity: 55HL/Ha
- vinification: 15 days maceration – 2 natural fermentations
- élevage: 4/5 months on the lees
- conserving for: 5/8 years
- associated food: roasted meat, cooked pork meats, cheeses
- drinking temperature: 13-15°C

AOP ANJOU ROUGE - Cuvée Tradition 2009

- soil: clay and lime stone
- subsoil: falun and tuffeau stone
- grape: **Cabernet Sauvignon 100%**
- productivity: 50HL/Ha
- vinification: 21 days maceration – 2 natural fermentations
- élevage: 12 months on the lees in oak barrel
- fill in bottle not filtered
- residual sugars: <2 g/l
- conserving for: 12 years
- associated food: roasted meat, game, cheeses
- drinking temperature: 16°C

AOP COTEAUX DU IAYON 2010

- soil: clay and lime stone
- subsoil: carbonifere
- grape: **Chenin 100%**
- productivity: 35 HL/Ha
- harvest : late harvest and several picking
- vinification: maceration, then pressurage
- élevage: 9 months on the lees in oak barrel
- fill in bottle not filtered
- residual sugars at bottle filling : 60 g/l
- conserving for: 20 years
- associated food: apéritif, desserts
- drinking temperature: 10 °C

AOP SAUMUR BRUT – traditional method

- soil: clay and lime stone
- subsoil: shell marl and tuffeau stone
- grape: **Chenin 100%**
- productivity: 60HL/Ha
- vinification: 24 H maceration, then pressurage – 1st fermentation
- élevage: 3 months on the lees
- 2nd fermentation in bottles
- ageing in cellar: 18 months
- residual sugars : 1,5 %
- conserving for: 1/2 years
- associated food: apéritif, desserts
- drinking temperature: 6-7°C

MOUSSEUX ROUGE – LES QUARTZ

- soil: clay and lime stone
- subsoil: falun and tuffeau stone
- grape: **Cabernet Sauvignon 100%**
- productivity: 60HL/Ha
- vinification: 15 days maceration – 2 natural fermentations
- élevage: 4/5 months on the lees
- 2nd fermentation in bottles
- ageing in cellar: 12 months
- residual sugars : 2,75 %
- conserving for: 2 years
- associated food: aperitif, chocolate
- drinking temperature: 13-15°C

AOP CABERNET D'ANJOU – vintage 2010 – 1 year in oak barrel

- soil: clay and lime stone
- subsoil: falun and tuffeau stone
- grape: **Cabernet Sauvignon 100%**
- productivity: 40 HL/Ha
- vinification: 36 H maceration
- elevage: 1 year on the lees
- residual sugars: about 22g/l
- conserving for: 10 years
- associated food: aperitif, exotic and mediterranean cooking
- drinking temperature: 10-12°C

Cuvée Terre de Feu 2002 – AOP CABERNET D'ANJOU

- soil: clay and lime stone
- subsoil: falun and tuffeau stone
- grape: **Cabernet Sauvignon 100%**
- productivity: 20 HL/Ha
- vinification: 36 H maceration
- elevage: 6 year on the lees in oak barrel
- residual sugars: about 10g/l
- conserving for: 15 years
- associated food: aperitif, exotic and mediterranean cooking
- drinking temperature: 14-16°C

Coteaux des Mines -AOP COTEAUX DU IAYON 2005

- soil: clay and lime stone
- subsoil: carbonifere
- grape: **Chenin 100%**
- productivity: 35 HL/Ha
- harvest : late harvest and several picking
- elevage: 12 months on the lees in oak barrel
- fill in bottle not filtered
- residual sugars at bottle filling : 60 g/l
- conserving for: 20 years
- associated food: apéritif, desserts
- drinking temperature: 10 °C

Coteaux des Mines -AOP COTEAUX DU IAYON 2003

- soil: clay and lime stone
- subsoil: carbonifere
- grape: **Chenin 100%**
- productivity: 35 HL/Ha
- harvest : late harvest and several picking
- vinification: maceration , then pressurage
- elevage: 12 months on the lees in oak barrel
- fill in bottle not filtred
- residual sugars at bottle filling : 85 g/l
- conserving for: 30 years
- associated food: apéritif, desserts
- drinking temperature: 10 °C

Cuvée la Galopinière 2004 - AOP ANJOU BLANC

- soil: clay and lime stone
- subsoil: shell marl and tuffeau stone
- grape: **Chenin 100%**
- productivity: 25HL/Ha
- harvest : late harvest and several picking
- vinification: 24 H maceration, then pressurage
- elevage: **7 years on the lees** in oak barrel
- fill in bottle not filtred
- residual sugars : < 8 g/l
- conserving for: 15 years
- associated food: aperitif, warm cheese, white meat
- drinking temperature: 16°C

Cuvée Les Frimas 1998 - AOP ANJOU BLANC

- soil: clay and lime stone
- subsoil: shell marl and tuffeau stone
- grape: **Chenin 100%**
- productivity: 16 HL/Ha
- harvest : late ice harvest, end of november
- elevage: **6 years on the lees** in oak barrel
- fill in bottle not filtred
- residual sugars at bottle filling : 85 g/l
- conserving for: 30 years
- associated food: aperitif, warm cheese
- drinking temperature: 16°C

AOP ANJOU ROUGE - Cuvée Tradition 2007

- soil: clay and lime stone
- subsoil: falun and tuffeau stone
- grape: **Cabernet Sauvignon 100%**
- productivity: 50HL/Ha
- vinification: 21 days maceration – 2 natural fermentations
- elevage: **2 years on the lees** in oak barrel
- fill in bottle not filtered
- residual sugars: <2 g/l
- conserving for: 12 years
- associated food: roasted meat, game, cheeses
- drinking temperature: 16°C

AOP ANJOU ROUGE - Cuvée Tradition 2005

- soil: clay and lime stone
- subsoil: falun and tuffeau stone
- grape: **Cabernet Sauvignon 100%**
- productivity: 50HL/Ha
- vinification: 21 days maceration – 2 natural fermentations
- elevage: **5 years the lees** in oak barrel
- fill in bottle not filtered
- residual sugars: <2 g/l
- conserving for: 12 years
- associated food: roasted meat, game, cheeses
- drinking temperature: 16°C

Cuvée Saint André 1998 - AOP ANJOU ROUGE

- soil: clay and lime stone
- subsoil: falun and tuffeau stone
- grape: **Cabernet Franc 100%**
- productivity: 20HL/Ha
- vinification: 30 days maceration – manual press - 2 natural fermentations
- elevage: **30 month on the lees** in oak barrel
- fill in bottle not filtered
- residual sugars: < 2 g/l
- conserving for: 20 years
- associated food: aperitif, barbecue food, fish smoked, cheeses
- drinking temperature: 18°C