

- > **Domain** : Domaine charbonnier
- > **Winegrower** : Michel et Stéphane Charbonnier
- > **Town** : Chateaufvieux
- > **Region** : Loire
- > **Appellation(s)** : Touraine, Rosé de Loire, Méthode traditionnelle...
- > **Cultivated Space** : 20.60 ha
- > **Production** : 80 000 btles
- > **Soil(s)** : Clay and flint, and clay silt



## The philosophy of the domain :

Domaine Charbonnier is a family owned estate of 20.6 hectares located on the hillsides of the River Cher, in the heart of the Loire Châteaux region. Michel and Stéphane are the third generation following the creation of the business in 2009. Our vineyard's vines comprise 40% white and 60% red. Michel mainly takes care of the vines and Stéphane the vinification and sales. As owners and producers, we take great care of our vineyard and we are proud to produce our wines with a combination of tradition and modern technology.

## Mode of driving of the vineyard, wine-making and ageing :

Throughout the year, we work our plots according to strict, precise methods depending on the grape varieties: we control yields by careful pruning, followed by disbudding, natural grassing or sowing in place, and we thin out leaves on certain types of vine. Almost all the harvesting is done by machine, and stems are removed. We have fairly modern vats with a temperature control system to produce fruity wines. We filter our wines using tangential flow filtration so as to conserve the whole berries. Bottling takes place from February until the end of the year, depending on the wines.

## Some references :

Concours des Vignerons indépendants, Concours des Grands Vins de France à Macon, Concours Départemental des Vins du Loir et Cher, Concours des Ligiers à Angers, Concours des Lys à Tours, Concours des Journées gastronomiques de Sologne, Guide Hachette des vins, Guide Gilbert et Gaillard, Guide Dussert Gerber Premier Grands Vins Classés, Challenge International du vin, Concours des Sauvignon, Concours des Malbecs ...



## OUR WINES

**TOURAINES Sauvignon**  
( 100 % Sauvignon )

**ROSE DE LOIRE « L'élégance »**  
( 40 % Gamay, 55 % Cabernet Franc et 5 % Pineau d'aunis )

**TOURAINES Pinot Noir**  
( 100 % Pinot Noir )

**TOURAINES Cot « Malbec »**  
( 100 % Cot )

**TOURAINES Cuvée Prestige"**  
( 60 % Cot & 40 % Cabernet Franc )

**Fines Bulles Methode Traditionnelle** (50% chenin, 50% Chardonnay )

**Fines Bulles Methode Traditionnelle** (30% Cot, 40% Cabernet, 30% Gamay )

**TOURAINES Gamay**  
( 100% Gamay )