

Grapperie



VdT
2006
Gruelles
Red
LOIRE

Organic

Varietals

Pineau d'Aunis (One of the oldest Loire varieties)

Soil

Limestone infused black loam along the left bank of the Loire River.

Age of Vines

Pairing

Renaud Guettier is a farmer who started the La Grapperie winery in 2004 with very little previous winemaking experience. Today, he works a bit more than 4 hectares of vines; everything is farmed according to organic principles & harvested by hand. Renaud was the first in the Coteaux de Loir AOC to plow his vineyards with a horse—he spends countless, meticulous, hours in his vineyards. His vines are spread over 15 tiny plots that sustain a diversity of micro climates along the left bank of the Loire River. These plots enable Renaud to create a spectacular balance with his wines. The majority of his vines are Pineau d'Aunis, however, he also grows some Malbec (Côt), Gamay, Grolleau, & Chenin Blanc. Renaud's wines are some of the most impressive & powerful being crafted in the Loire.

Pruning Method: Gobelet

<http://www.lagrapperie.com/index.html>

Gruelles 2006 :

Vinification: Grapes are harvested by hand & taken to the winery by horse. The grapes are destemmed & gently pressed. Only natural yeast are used, the juice undergoes an extended maceration. The wine is aged in barrel for a minimum of 12 months before it is bottled.

Tasting: