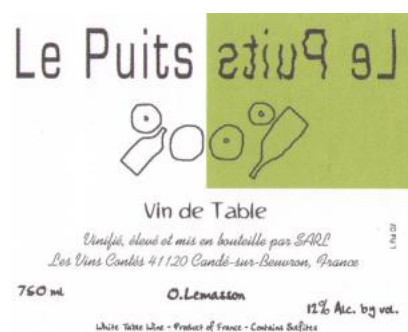


Olivier Lemasson - Les Vins Contés

Wines

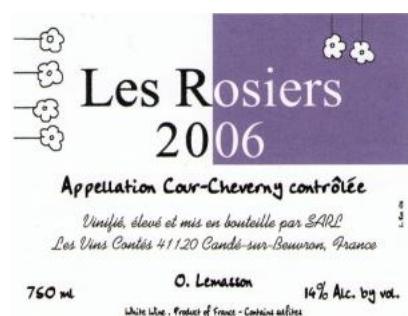


VdF "Les Puits":

Soil: Sandy Flint

Grape: Sauvignon Blanc

Vines: Between 20 and 60 years old.



A.O.C Cour-Cheverny "Les Rosiers":

Soil: Sand

Grape: Romorantin

Vines: 40 years old.



VdF "Algotest":

Soil: Sand

Grape: Aligoté

Vines: 62 years old, from the only Aligoté parcel in the entire Loire valley!



VdF "Sois Mignon":

Soil: Clay and Flint

Grape: Sauvignon Blanc

Vines: 40 years old.



VdF "Bois Sans Soif"

Grapes: 50% Romorantin and 50% Menu Pineau

Vines: 20 to 60 years old.



VdF "Le P'tit Rouquin":

Soil: Flint and Clay

Grape: Gamay

Vines: 20 to 60 years old.



VdF "Pinoir de Soif":

Soil: Flint and Clay

Grape: Pinot Noir

Vines: 30 years old



VdF "R"

Soil: Flint and Clay

Grapes: blend changes every year.

Note: the "10" is a reference to the vintage. In such the 2011 vintage will be "R11" and so forth.

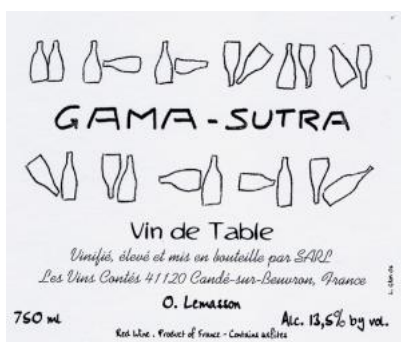


VdF "Poivre et Sel":

Soil: Sand and flint

Grapes: 90% Pineau D'Aunis, 10% Gamay

Vines: The Pineau D'Aunis vines are 60 years old and the Gamay vines are 20 years old.



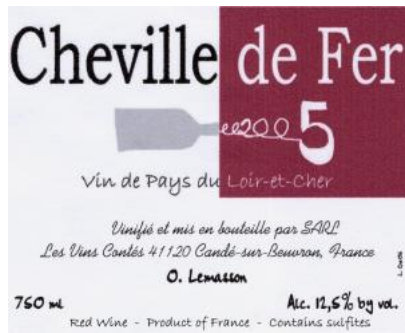
VdF "Gama Sutra":

Soil: Flint and Clay

Grape: Gamay

Vines: 80 years old.

Vinification: aged 7 months in barrel.



VdF "Cheville de Fer":

Soil: Heavy Clay and Flinty Clay

Grape: Côt

Vines: 20 to 50 years old.

Vinification: aged 7 months in barrel.