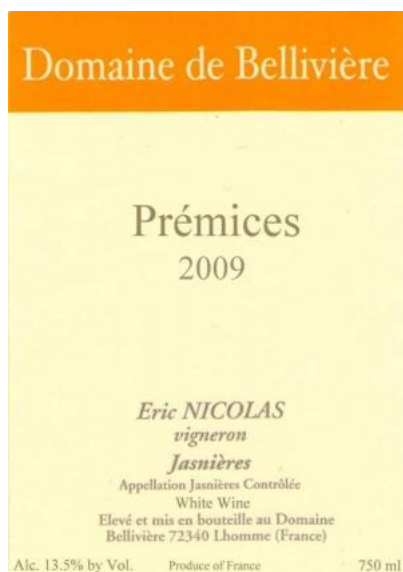


Domaine Bellivière

Wines

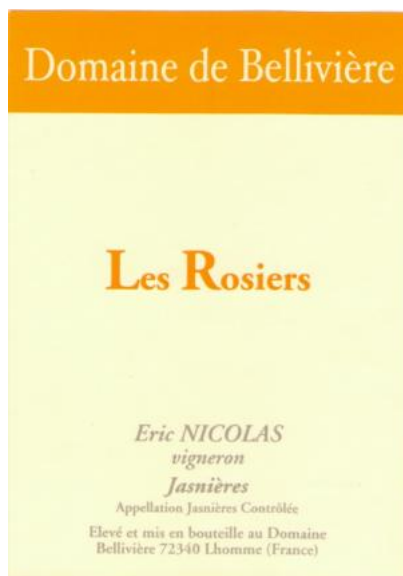


A.O.C Jasnieres "Prémices":

Soil: Flint and clay on tuffeaux limestone.

Grape: Chenin Blanc

Vinification: Fermentation in barrel. Aged in barrel for 10 months.



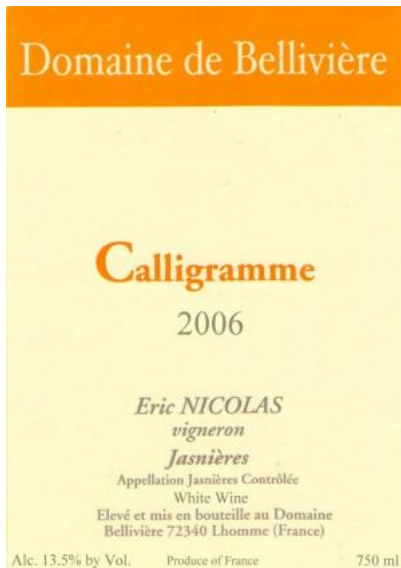
A.O.C Jasnieres "Les Rosiers":

Soil: Flint and clay on tuffeaux limestone. Four different soils from 2 communes with varying types of clay and various proportions of clay and silicious clay.

Grape: Chenin Blanc

Vines: Selection of vines under 50 years old.

Vinification: Natural fermentation in barrels that have produced 1, 2 or 3 vintages along with a small proportion of new oak. Aged 12 months in barrel. Depending on vintage, can be sec or demi-sec.



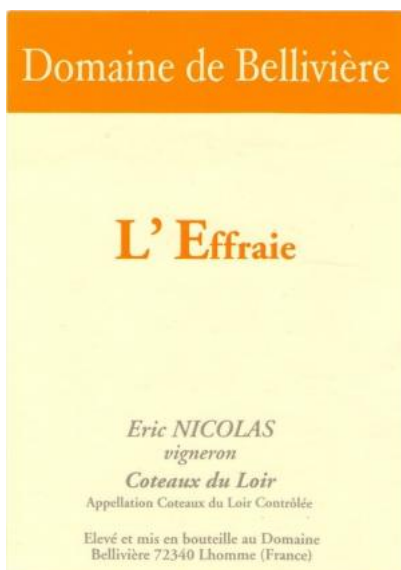
A.O.C Jasnières "Calligramme":

Soil: Flint and clay on tuffeaux limestone.

Grape: Chenin Blanc

Vines: Plot oriented south/south-west to south/south-east in the middle of Jasnières. Slopes overlooking the Loir.

Vinification: Natural fermentation in barrel. Depending on vintage can be sec or demi-sec.



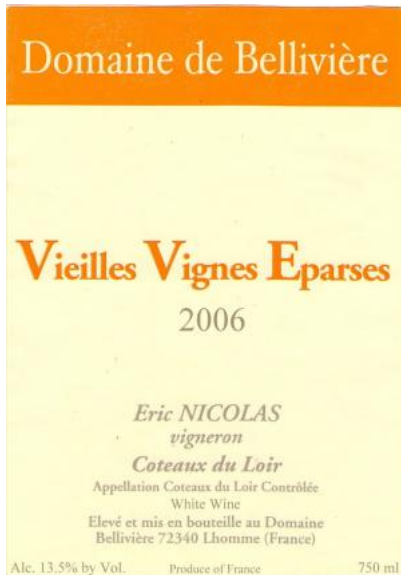
A.O.C Coteaux du Loir "L'Effraie":

Soil: Clay and flint on tuffeaux limestone. Assembled from 6 parcels spread through 3 communes. Each parcel has various types of clay and the flint varies in size, from pebbles to sand.

Grape: Chenin Blanc

Vines: Less than 50 years old.

Vinification: Fermented naturally in barrel. All terroirs are fermented separately then blended before bottling. Depending on vintage can be sec or demi-sec.



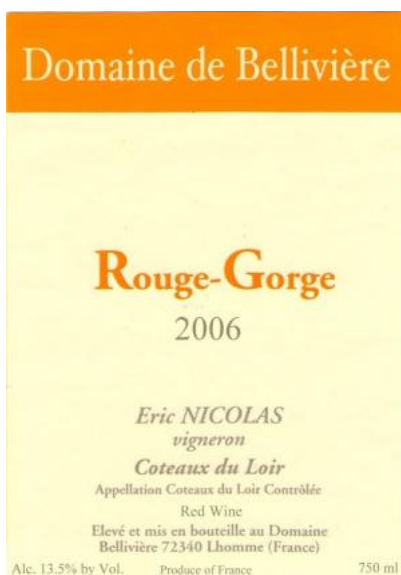
A.O.C Coteaux du Loir "Vieilles Vignes Éparses":

Soil: Clay and flint on tuffeaux limestone. Less heavy clay than "Les Rosiers", which tend to produce thinner soils.

Grape: Chenin Blanc

Vines: Various parcels that range between 50 and 80 years of age.

Vinification: Natural fermentation in barrels that have produced up to 3 vintages, with a maximum of 1/4 new oak. Aged 1 year minimum in barrel. Each parcel is fermented separately then blended together before bottling. Depending on the vintage can be sec or demi-sec.



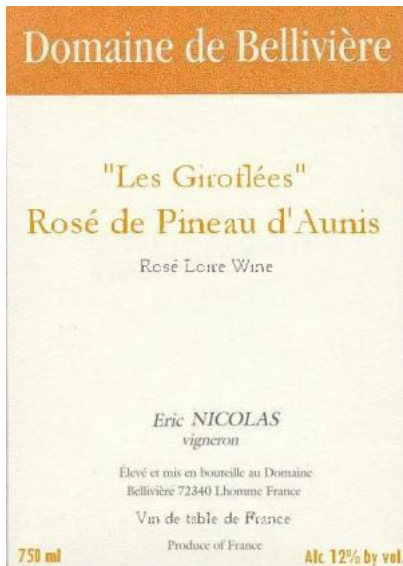
A.O.C Coteaux du Loir "Rouge-Gorge":

Soil: Clay, silicious clay and flint on tuffeaux limestone. The heavy clay soils are preferred for red wines.

Grapes: Pineau D'Aunis

Vines: 25-45 years old.

Vinification: Alcoholic fermentation for 1 month in open vats with regular pigeages. Natural malolactic fermentation in barrel. Aged for 12 to 18 months in barrel.

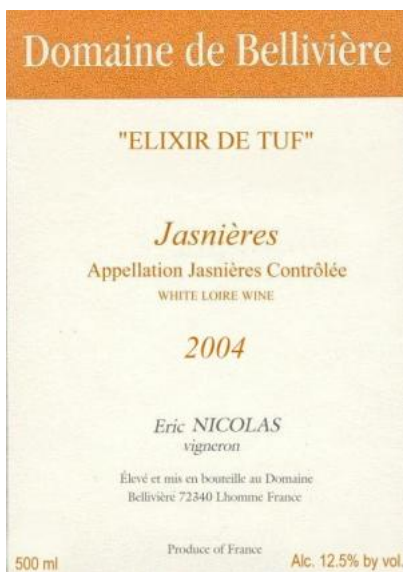


VdF "Les Giroflées" Rosé Demi-Sec:

Soil: Clay and flint on tuffeaux limestone.

Grapes: Pineau D'Aunis, a touch of Grolleau.

Vinification: The wine is made in vats in cellars at low temperatures. The wines are bottled in the spring following the harvest.



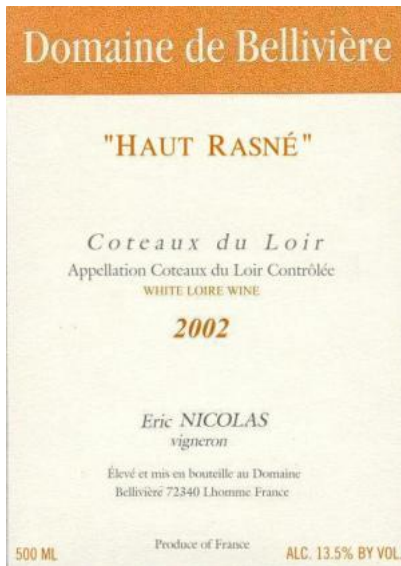
A.O.C Jasnières "Elixir de Tuf" dessert wine:

Soil: Flint and clay on tuffeaux limestone.

Grape: Chenin Blanc

Vines: Parcels oriented south/south-west to south/south-east in the middle of Jasnières. Slopes overlooking the Loir.

Vinification: Natural fermentation in barrel. Residual sugar levels vary by vintage.



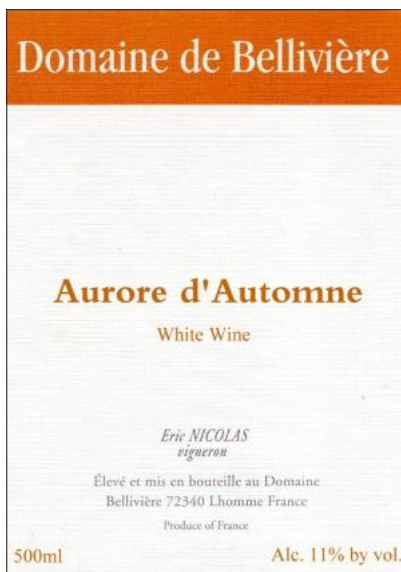
A.O.C Coteaux du Loir "Haut-Rasné" dessert wine:

Soil: Clay and flint on tuffeaux limestone with filtered sands.

Grape: Chenin Blanc

Vines: Young vines less than 15 years old.

Vinification: Natural fermentation in barrel. Aged 12 months in barrel. Residual sugar levels vary by vintage.



VdF "Aurore D'Automne":

Soil: Clay and flint on tuffeaux limestone.

Grapes: Pineau D'Aunis with a touch of Grolleau

Vinification: The wine is made in vats in cellars at low temperatures.