

Puzelat-Bonhomme

Wines



VdF "Le Rouge Est Mis":

Grape: Pinot Meunier

Vines: The grapes come from a vineyard maintained by *Amitié Argonne*, an Orléans based association that encourages the growth and development of local vineyards. The vineyard is entirely biodynamic.

Vinification: the wine is fermented and aged in barrel. Non filtered.

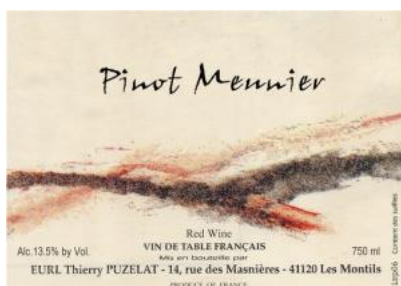


VdF "Le Telquel":

Soil: Flint from the Vallée du Cher.

Grapes: Gamay with a touch of Grolleau and occasionally Pineau D'Aunis.

Vinification: aged in wooden tanks and bottled in the spring.



VdF "Pinot Meunier"



A.O.C Touraine "Sauvignon":

Soil: Flint

Grape: Sauvignon Blanc

Vinification: fermented in vats and barrels. Bottled in the spring.



A.O.C Touraine "Sauvignon Thésée"

Soil: Limestone from the commune of Thésée

Grape: Sauvignon Blanc

Vinification: Fermented then aged for many months in 228 liter wood casks.



A.O.C Touraine "La Tesnière" White:

Grapes: 75% Menu Pineau, 25% Chenin Blanc

Vinification: The juice ferments in 228 liter vats and 500 liter vats, then aged 12 months in barrel before bottling.



A.O.C Touraine "Pinot Noir"

Grape: Pinot Noir

Vinification: fermented and aged in 228 liter bats and 500l casks. Non filtered.



A.O.C Touraine "Pineau D'Aunis"

Soil: Flint and Clay

Vinification: Aged in barrel and wood casks. Non filtered.



A.O.C Touraine "KO: In Côt We Trust"

Grape: Côt

Vinification: Fermented and aged in barrel. Non filtered.

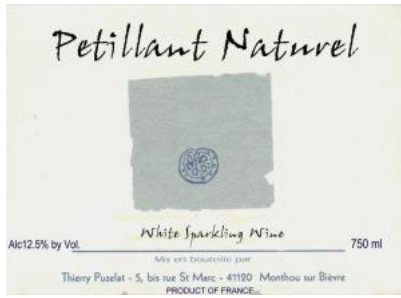


Vdt "KO" Rosé

Grape: Côt



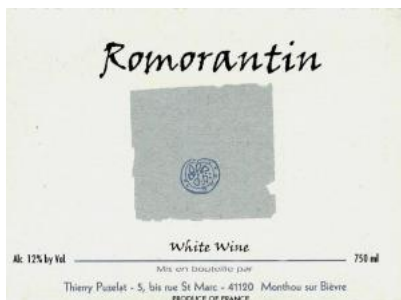
A.O.C Touraine "Pouillé"



Petillant Naturel

Grape: Menu Pineau

Vinification: Vinified using "méthode ancestrale": the wine finishes its fermentation in bottle, with no added sugar or yeast. After this fermentation, it is kept "sur lattes" for 12 to 18 months before being disgorged without dosage.



VdF Romorantin

Soil: Flint

Grape: Romorantin

Vines: Grapes are acquired from 96 year old vines and another plot of "franc de pied" vines planted in 1973 by the edge of the Loire.

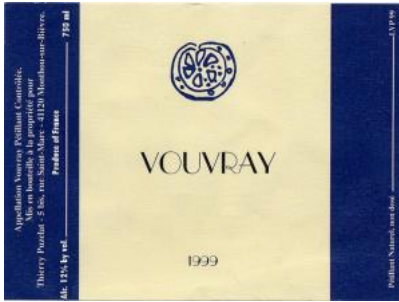
Vinification: Fermented and aged in barrel for 12 to 18 months before release.



A.O.C Pouilly-Fumé:

Grape: Sauvignon Blanc

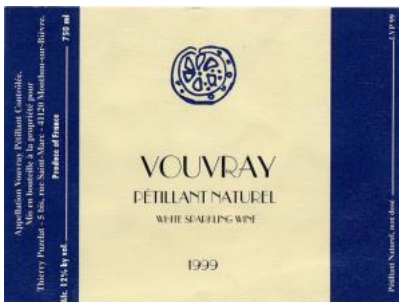
Vinification: fermented and aged in 226 HL Burgundian casks in Tracy-sur-Loire. Once accredited the A.O.C, the wine is transferred to Thierry's cellar for extended aging in barrel.



A.O.C Vouvray:

Grape: Chenin Blanc

Vinification: fermentation in Vouvray then aged in barrel for 18 to 24 months in barrel at Thierry's cellar. If the vintage permits it, exists also in demi-sec or moelleux.



A.O.C Vouvray Pétillant Naturel:

Grape: Chenin Blanc

Vinification: Vinified using "méthode ancestrale": the wine finishes its fermentation in bottle, with no added sugar or yeast. After this fermentation, it is kept "sur lattes" for 12 to 18 months before being disgorged without dosage.