

Clos du Tue-Boeuf

Wines



A.O.C Touraine/VDF "P'tit Blanc Du Tue Boeuf"

Soil: clay and limestone

Grape: Sauvignon Blanc from purchased organic fruit around the Cher

Vinification: native yeast, stainless steel fermentation and aging, slight filtration before bottling.



Touraine "Petit Buisson"

Soil: single parcel planted on flinty clay and limestone soils

Grape: Sauvignon Blanc

Age of Vines: 35

Vinification: Fermented with natural yeasts and aged on its lees with stirring in old Burgundy barrels for 6 months; bottled unfiltered.



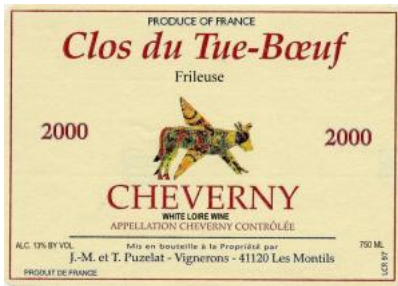
A.O.C Touraine "Le Buisson Pouilleux"

Soil: single parcel planted on sand and gravel

Grape: Sauvignon Blanc

Age of Vines: 65-year-old old vines with younger 3 to 20 year old replanted vines.

Vinification: Fermented with natural yeasts and aged on its lees in old Burgundy barrels for 12 months; bottled unfiltered.



A.O.C Cheverny "Frileuse"

Soil: single plot planted on flinty clay soils

Grape: Sauvignon Blanc, Fiè Gris, Chardonnay

Age of Vines: 4 to 47 years

Vinification: Fermented with natural yeasts and aged on its lees in old Burgundy barrels for 8 months; bottled unfiltered.



A.O.C Touraine "Brin de Chèvre"

Soil: single parcel planted on sandy, gravelly clay soils with flint

Grape: Menu Pineau

Age of Vines: 65 to 80 years old with about 30% in younger vines.

Vinification: Fermented with natural yeasts and aged on its lees with stirring for a year in used demi-muids and Burgundy barrels; bottled unfiltered.



VDF "Pineau de la Loire"

Soil: clay and limestone

Grape: Chenin Blanc

Age of Vines: 100+

Vinification: Fermented with natural yeasts and aged on its lees with stirring for a year in used demi-muids and Burgundy barrels; bottled unfiltered.



VDF "Vin Rosé"

Soil: clay and limestone

Grape: depends on the year, but usually a majority Gamay

Vinification: Direct-press into stainless steel tanks, fermented with natural yeasts and goes through malolactic fermentation.



VDF "Vin Rouge"

Soil: clay and limestone

Grape: Gamay

Vinification: Whole-bunch carbonic maceration, natural-yeast fermentation with 4 to 6 months of aging in tank.



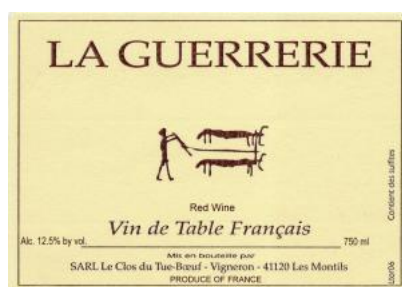
A.O.C Touraine "La Butte"

Soil: flinty clay

Grape: Gamay

Age of Vines: 40 to 65 years old.

Vinification: Whole-cluster, semi-carbonic maceration, then aged for 8 months in used Burgundy barrels and bottled unfiltered.



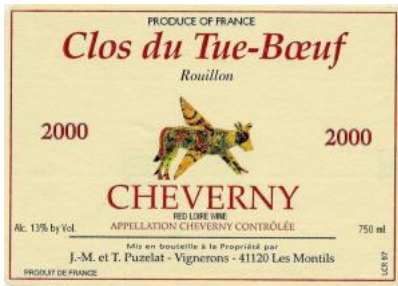
VDF "La Guerrerie"

Soil: clay and flint

Grape: 2/3 Côt, 1/3 Gamay

Age of Vines: 35 years old.

Vinification: Whole-cluster, semi-carbonic maceration. 10 to 12 months of aging in demi-muids and Burgundy barrels.



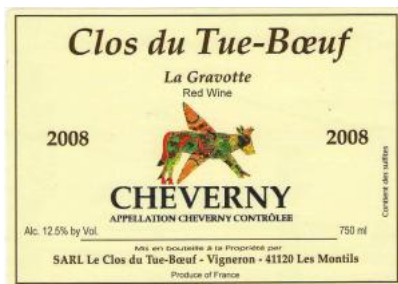
A.O.C Cheverny "Rouillon"

Soil: limestone and iron-rich clay soils

Grape: 50% Pinot Noir, 50% Gamay

Age of Vines: 20

Vinification: Whole-cluster, semi-carbonic maceration, then aged for 6 months in demi-muids and bottled unfiltered.



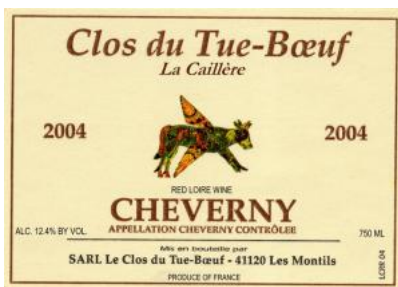
A.O.C Cheverny "Gravotte"

Soil: stony, flinty clay-limestone

Grape: Pinot Noir

Age of Vines: 40

Vinification: semi-carbonic fermentation in vat, aged for 8 months in used Burgundy barrels and 400-liter demi-muids and bottled unfiltered.



A.O.C Cheverny "La Caillère"

Soil: sandy, rocky red-clay soils

Grape: Pinot Noir

Age of Vines: 35

Vinification: semi-carbonic fermentation in vat, aged for 10 to 12 months in used Burgundy barrels and 400-liter demi-muids and bottled unfiltered.

Pineau d'Aunis



Vin de France

Mis en bouteille par

SARL Le Clos du Tue-Bœuf - Vignerons - 41120 Les Montils

Soil: clay and limestone

Grape: Pineau d'Aunis

Age of Vines: 100+

Vinification: semi-carbonic fermentation in vat, aged for 8 months in used Burgundy barrels and bottled unfiltered.