

# 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.



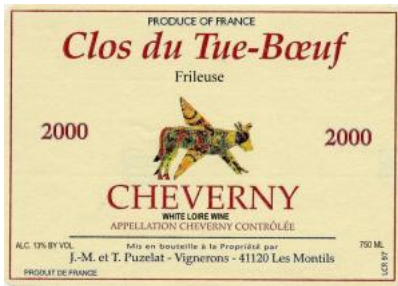
### A.O.C Touraine "Le Buisson Pouilleux"

**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.



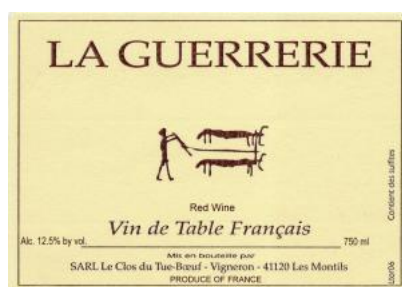
### A.O.C Touraine "La Butte"

**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.



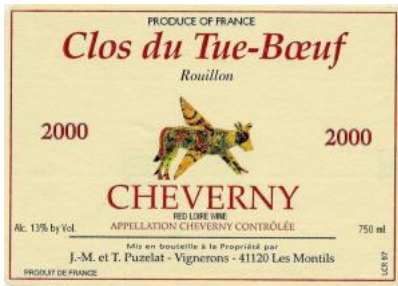
### VDF "La Guerrierie"

**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.



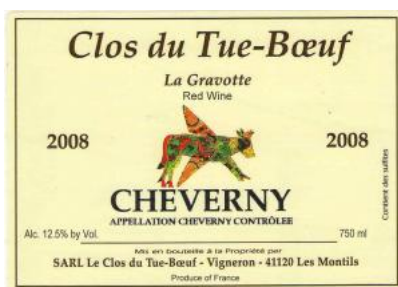
### A.O.C Cheverny "Rouillon"

**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.



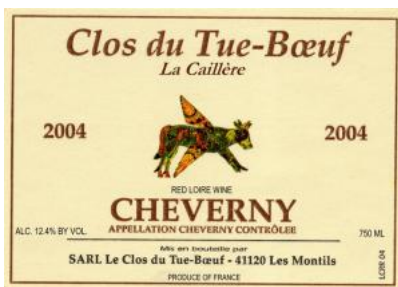
### A.O.C Cheverny "Gravotte"

**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.