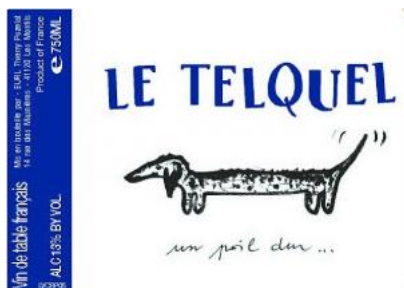


# Pierre-Olivier Bonhomme

## Wines



### 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.



### A.O.C Touraine "Sauvignon":

**Soil:** Flint

**Grape:** Sauvignon Blanc

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



### 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

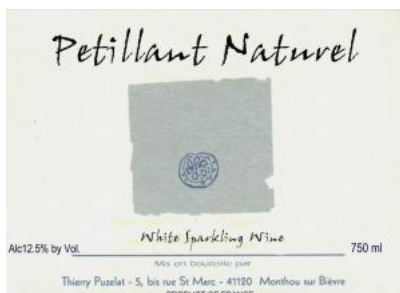
**Vinification:** Aged in barrel and wood casks. Non filtered.



### **A.O.C Touraine "KO: In Côt We Trust"**

**Grape:** Côt

**Vinification:** Fermented and aged in barrel. Non filtered.



### **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.