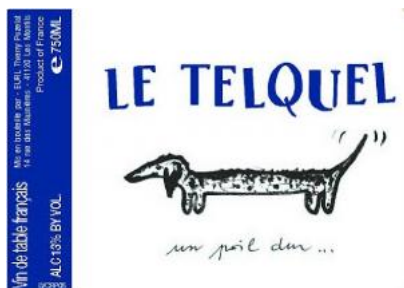


Pierre-Olivier Bonhomme

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.