



Vignoble du Clos de la Briderie

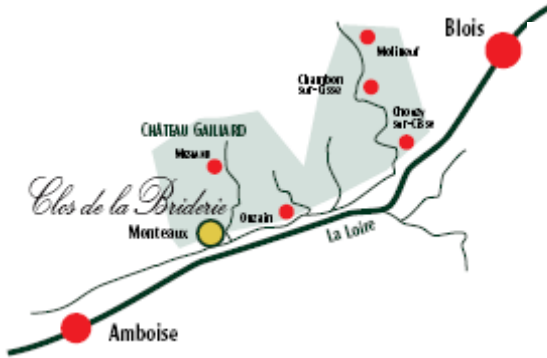
AOC Touraine-Mesland



Organic Certification



Biodynamic Agriculture



Clos de la Briderie

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We are a French wine producer, located in the Loire valley and we are delighted and pleased to introduce you our AOC Touraine-Mesland vineyard: Le Clos de la Briderie.

Hereafter, you will find a presentation of our Clos de la Briderie vineyard.

The story of Clos de la Briderie is the story of a 5 generation vine grower family in love with their job and with their "terroir".

Born in 1815, Joseph Girault (cooper of his estate) created in Cangy, near Amboise, the vineyard and decided to replant noble grape varieties.

In 1891, his son also named Joseph followed his father path. He kept on going the cooper, expanded and improved the vineyard. As well wine-broker, he is a fine wine taster sought by wine merchants. Thanks to his act, Girault-Guéry wines have been decorated with its first gold medal in 1894.

In 1930, his son Robert took over the torch and passed on to his own son François in 1970. François Girault and his wife Jeannine developed the vineyard on the Touraine-Mesland AOC.

In 2000, their son Vincent carries on the tradition...

Almost two centuries of a family passion that doesn't weaken.

The Clos de la Brierie enlarges upon more than 10 hectares, 3/4 of them are red grape varieties (Côt, Cabernet franc and Gamay) and 1/4 are white grape varieties (Chenin and Chardonnay) on a clay and limestone under-grown and on a tongue of flinty clay.

Located at the limit of oceanic and continental influences, the vineyard benefits from a generous exposure to the sun.

Biodynamic viticulture is a natural method of wine making that aims to reinforce and encourage beneficial exchanges between the vine, the soil, and the cosmos. This marriage allows the wine to express specific local characteristics, known in French as "terroir". The soil is worked frequently to maximize aeration, to recycle natural growth, and to avoid the use of chemical herbicides. Fertilization of the soil is achieved with organic compost and natural moisture, never with chemical fertilizers. The vines are protected with the pure minerals sulphur and copper sulphate, and by spraying with carefully selected herbal solutions at exact moments during the growing cycle. The grapes are harvested manually, gently pressed and then fermented completely naturally. A small amount of sulphur may be added to help conservation.

The Touraine-Mesland Rouge, Clos de la Brierie Old vines

Gamay noir, Côt and Cabernet franc, stem from vines aged between 20 and 50 years old, give to this rich and harmonious wine, its red fruit aromas, its raspberry nose and a long and flavoursome palate.

Les Vingt Poinçons de Blois

On the best years it is made on a dominant of Côt and Cabernet franc with a touch of Gamay. It

grown old in French oaky "Poinçon" during nearly seven months (the "poinçon" is the old local unit of measure, equivalent to a 228 liters barrel). Several racking, without filtration, gives an ample wine, structured, powerful and hearty with elegant tannins. This wine can age 5 years or more.

These two wines, served between 14° and 16°C, will perfectly match gastronomic meals, red meats, (viandes sauvages peu marinées) and cheeses.

The Touraine-Mesland Blanc, Clos de la Brierie Old vines

A great white wine elaborated with Chenin (planted in 1942) allied with a note of Chardonnay. Both of them harvested on a plateau of clay and limestone, the Chardonnay fermented in barrels is assembled to Chenin matured in tanks. It's a silky and elegant wine, very delicate that age well.

Les Vingt Poinçons de Blois

As the red wines in Touraine-Mesland, it is only made on the best years. It matured on fine lees during ten months.

These two white wines, served between 9° and 10°C, match perfectly with fishes and shellfishes. They are pairing also very well goat cheeses.

The Touraine-Mesland Rosé, Clos de la Brierie

Grey means a rosé obtained by a single pressing of red grapes, without maceration. The Grey clos de la Brierie is pure Gamay grape variety. Dry and fruity, served chilled at 8°C is ideally matching cooked pork meats like pate or ham, crudités and light meals.



Les Vingt Poinçons de Blois