

CHÂTEAUX DU BREUIL ET DE LA ROCHE COULEURS DU BREUIL VAL DE LOIRE ROUGE 'LE GROLLEAU'

100% Grolleau Noir, a grape variety found only in the Loire Valley. Brilliant ruby color. Aromas of rose, peony and red fruit lifted by white pepper. Fleshy, fruity flavors, nice balance, supple tannins and good structure. Concentrated, round and complex, a real delicacy of fruit with spicy notes.

A beautiful aperitif, perfect with grilled meats and terrines, charcuterie, savory tarts, grilled vegetables and cheese. Organic.

The grapes were grown in the village of Beaulieu-sur-Layon, Anjou, Loire Valley, France. The vineyard is 5 acres and southern facing. The vines are 20+ years-old. The soil is green sandstone shale with red schist on a schisto-sandstone subsoil. Regenerative, Certified Organic farming. The philosophy in the cellar is to protect and retain the purity of the fruit with as minimal intervention as possible. They use only the *cœur du cuvée*, the heart of the first pressing, for their estate wines. At harvest, each vineyard is monitored carefully for the desired balance. Whole bunches are sorted first in the vineyard into small crates and then carefully washed in the winery and then sorted again by hand. Only the healthiest, best bunches are used. Bunches are handpicked, de-stemmed and crushed. Cold pre-fermentation maceration, followed by traditional maceration, with alcoholic and malolactic fermentation for 18 days in stainless steel vats. Matured for 6 months in stainless steel, with only the minimum amount of sulfur dioxide possible added during *élevage* and at bottling.

In France's majestic Loire Valley lies Châteaux du Breuil et de la Roche, situated on the right bank of the Layon river near the village of Beaulieu-sur-Layon, 20 minutes south of Angers. Built in 1822, Le Breuil's vineyards are located on prime L'Anjou Noir vineyards: south-facing slopes of the Coteaux du Layon. The foundation of the winery lies in their superlative regenerative, certified-organic farming methods. The team has been working without the use of herbicides, pesticides or chemical fertilizers since 2007, receiving their organic certification from Ecocert in 2015. They are now exploring biodynamics, and they utilize native hedges, trees and low stone walls as natural windbreaks and as pathways for wildlife to enter the vineyards from the forest. The resulting soil health is remarkable—turning over the soil in the Breuil vineyard reveals a rich network of mycelia (fungal organisms), earthworms, insects, and native ground cover, such as wild onion, garlic, and clover, among many others. The *chai* (winery) was rebuilt in 2007 and outfitted with stainless steel tanks and temperature control, so that each parcel could be handled and vinified separately. Since 1822 the château has produced some of the best wines in the area. In 2006 it was bought by Michel Petitbois, who manages it today with the help of David Vigan, a world-class sommelier, who was born in Angers, and grew up in the tiny village of Valanjou, just a few kilometers south of Châteaux du Breuil.



AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

CHÂTEAUX DU BREUIL ET DE LA
ROCHE
COULEURS DU BREUIL VAL DE
LOIRE ROUGE 'LE GROLLEAU'

100% Grolleau Noir. Aromas of rose, peony, red fruit & white pepper; fleshy, fruity flavors; balanced, supple tannins, good structure; concentrated, round & complex; a delicacy of fruit with spicy notes. Organic.

Shelf Talker:

CHÂTEAUX DU BREUIL
'LE GROLLEAU'
COULEURS DU BREUIL
ANJOU BLANC



100% Grolleau Noir, a variety found only in the Loire Valley. Brilliant ruby color. Aromas of rose, peony & red fruit lifted by white pepper. Fleshy, fruity flavors, nice balance, supple tannins & good structure. Concentrated, round & complex, a real delicacy of fruit with spicy notes. A beautiful aperitif, perfect with grilled meats & terrines, charcuterie, savory tarts, grilled vegetables & cheese. Organic.

AN EASTERLY WINE SELECTION