

Wines from the Centre-Loire

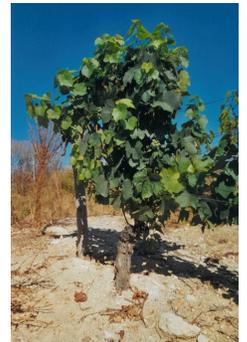


The history of the vineyards in the Centre-Loire region dates back to the first centuries of this era: mention was made of the existence of vines on the banks of the Loire by Plin l'Ancien. The vineyards were only recognized as such, several centuries later, thanks to the communities who worked to cultivate them. Towards the 12th century they suddenly started to gain in importance, mainly due to the various monasteries in the region. Between the 12th and 15th centuries, wines from the Centre-Loire region found a place on royal tables around Europe. In 1218, wines from the Gien region were bought by the Court of Charles V in Paris.

Winegrowing continued to expand until it was hit by the phylloxera crisis arrived in France at the end of the 19th century, and which destroyed completely the vines in this region. Winegrowers patiently replanted their plots of land with the Sauvignon grape variety which is particularly adapted to the region. Sauvignon, Pinot Noir accompanied by Gamay and Pinot Gris produce wines of fine quality which have made the vineyards increasingly more famous.

COTEAUX DU GIENNOIS

Located in the region of Gien, this vineyard covers a total area of 137 hectares, concentrated for the most part on the slopes and terraces of Gien and several surrounding villages (Bonny-sur-Loire, Beaulieu-sur-loire, Ousson, Briare and Thou). Since 1998, this vineyard has been awarded the label - appellation d'origine contrôlée (AOC). The vines are planted on siliceous or limestone soils, reputed for producing excellent wines, and the average harvest on the Coteaux Giennois is around 6 400 hl per year. Grape picking begins between the last week of September and the first week of October, starting with the Sauvignon grapes and usually finishing, with the grapes for the red wine. This type of wine is made to be drunk within the first three years; however some vintages are surprising by the number of years they can be kept.



La Confrérie des Hotteux du Giennois



Some brotherhoods, under Saint Vincent, have the mission to reveal and promote the quality of the wines and to maintain the traditions of the local « folklore » organizing feasts and events.

Wines to discover:

White: Sauvignon grape variety appreciated with sea food, fish and goat cheese.

Rosé: A blend of Gamay and Pinot grapes. A pre-dinner drink or to accompany grilled meat.

Red: essentially Pinot Noir with a touch of Gamay in blending. A well-balanced wine to accompany red meat and cheese.

Wine cellars to visit / Tasting / Sale

90% of bottled wines are sold by producers (40), the remaining 10% is bottled by the cooperative.