

Champalou

Grape: Chenin

Terroir/Soil: Clayey Chalk

Vineyard: 5.5 hectares of 35 years old



Vineyard work/Farming Method: the vineyard is maintained following sustainable farming culture (the method most respectful to the microbiological life of the ground and water).

The vine and wine production are certified Terra Vitis, respecting the environment but also the employees. The manual and mechanical labor (culture under the rows, de-budding, thinning-out of leaves) are favored as is the use of natural products (talc powder, lime paste, clay, essential oil, Sulphur, copper).

Our purpose being to have a healthy and functional vineyard.

Wine making and ageing: The harvest takes place in the early hours of the morning to take advantage of the cool temperature helping to protect the delicate flavor of the Chenin.

The grapes are pressed respectfully and delicately with our pneumatic press. The selected juice is fermented at low temperatures in stainless steel tanks. The wine will then age on its fine lees for a few months before the various vintages are blended for bottling. The next stage is decisive, the second fermentation occurs in bottle with the aid of the natural residual sugar content. Our bottles will stay for at least 2 years on the "latte" before the final phase, the "dégorgement à la volée" (flying disgorgement). It is all of these personal touches which give our "Méthode Traditionnelle" its refinement and creamy, delicate bubbles.

Food match: Champalou Brut is enjoyable at every festive moment. Ideal as an aperitif, it can also be served at all stages during an elegant dinner. The bubbles are fine and delicate; the colour is pale yellow with green frames. A floral and honey nose and it leaves a memory of ripe fruit on the palate



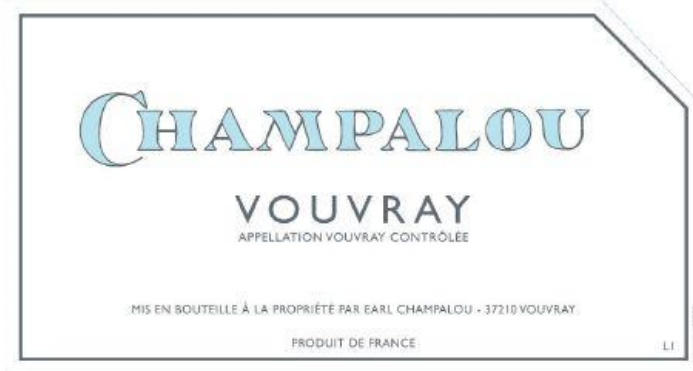
« Sustainable Farming Estate »

Champalou

Grape: Chenin Blanc

Terroir/Soil: Clayey Chalk

Vineyard: 11.5 hectares of 35 years old



VITICULTURE DURABLE - SUSTAINABLE FARMING

Vineyard work/Farming Method: the vineyard is maintained following sustainable farming culture (the method most respectful to the microbiological life of the ground and water). The vine and wine production are certified Terra Vitis, respecting the environment but also the employees.

The manual and mechanical labor (culture under the rows, de-budding, thinning-out of leaves) are favored as is the use of natural products (talc powder, lime paste, clay, essential oil, Sulphur, copper).

Our purpose being to have a healthy and functional vineyard.

Wine making and aging: The harvest takes place in the early hours of the morning to take advantage of the cool temperature, helping us protecting the delicate flavors of the Chenin. It is after this important stage that the grapes are respectfully pressed with our pneumatic press. After a rigorous selection, the juice undergoes a spontaneous fermentation at a low temperature (17°C) in stainless steel tank. The wine is then aged on its fine lees which will bring to the wine freshness, body and delicacy. Our aim is to protect the minerality and the fruit of our wine.

Food Match: This *cuvée* is fresh, fruity with delicate aromas. It will go perfectly well with grilled fish, shellfish and Japanese food. When young it is ideal as an aperitif.

To be served at 10°C.



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Champalou

Grape Variety: Chenin Blanc

Terroir: Clay (based)

Area under vines: 1.35 ha of 25-year-old vines

Vineyard work/Farming Method: the vineyard is maintained following sustainable farming culture (the method most respectful to the microbiological life of the ground and water). The vine and wine production are certified Terra Vitis, respecting the environment but also the employees. The manual and mechanical labor (culture under the rows, de-budding, thinning-out of leaves) are favored as is the use of natural products (talc powder, lime paste, clay, essential oil, Sulphur, copper).

Our purpose being to have a healthy and functional vineyard.

Wine making and ageing: The harvest is started early in the morning to protect the freshness of the aromas and prevent oxidation. After a long and gentle pressing in a pneumatic press the must is clarified under cold conditions then put directly into double-barrels of 500 L. The fermentation takes place at a low temperature and over several months. Once the fermentation ends the wine stays in barrel and on its lies for 18 months. During its ageing, the Portail undergoes regular “batonnage” giving it substance, body and complexity. The Portail is racked for the first time after 18 months, before bottling.

Wine and food match: The Portail is a dry wine, robust and yet feminine, with vanilla and a wealth of complex flavors. The mouth feel is long and intense.

Marry with fine dishes such as lobsters, scallops and spicy meals of poultry and fish. It is lovely with hard cheeses.



Champalou

Grape Variety: Chenin

Terroir: Clay and Siliceous

Area under Vines: 3 ha of 45-year-old vines



Vineyard work/Farming Method: the vineyard is maintained following sustainable farming culture (the method most respectful to the microbiological life of the ground and water). The vine and wine production are certified Terra Vitis, respecting the environment but also the employees.

The manual and mechanical labor (culture under the rows, de-budding, thinning-out of leaves) are favored as is the use of natural products (talc powder, lime paste, clay, essential oil, Sulphur, copper). Our purpose being to have a healthy and functional vineyard.

Wine making and aging: The grapes from Clay and Siliceous terroir are harvested early in the morning to protect the freshness of the aromas and prevent oxidation. It is after this decisive stage that the grapes are respectfully pressed with our pneumatic press.

Juices are selected and ferment slowly at low temperature in our double-barrels (500L) of several wines. The wine is then aged on its fine lies in its barrels before being bottled (prior bottling).

Les Fondraux are our semi-sweet balance, situated between 20 and 30 gr of residual sugar according to the vintage.

Wine and food match: *Les Fondraux* always possesses some residual sugar, which offers a luscious and concentrated mouth feel. Whites' flowers are predominant, offering freshness, roundness, minerality and vivacity. Whilst young, *Les Fondraux* is pleasant with fish, charcuterie, goat's cheese, sweet and sour dishes.

When aged 24 to 36 months, the flavors drive you towards spicy meals and white meats.



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Champalou

Grape Variety : Chenin Blanc

Terroir : Argilo-Silicieux

Area under vines : Selective hand picking of old vines

Vineyard work/Farming Method: The vineyard is maintained **following sustainable farming culture (the method most respectful to the microbiological life of the ground and water).**

The vine and wine production are certified Terra Vitis, and in conversion to organic farming. The manual and mechanical labour (culture under the rows, de-budding, thinning-out of leaves) are favored as the using of natural products (talc powder, lime paste, clay, essential oil, Sulphur, copper).

Our purpose being to have a healthy and functional vineyard.

Harvest and ageing: La Moelleuse is a single cuvée made from hand selected, healthy, concentrated berries. According to vintages, this concentration in sugar is obtained either by the development of noble rot, the Botrytis Cinerea, or by "passerillage". This is why this Cuvee is not produced every year.

Stemming from Limestone terroir, the grapes & berries harvested are pressed delicately. The fermentation is slow and takes place in our oldest barrels. Regular tasting guides helps us achieve the balance of freshness of the chenin and the unctuousness of the sugar. Finally, the wine is maturation on its fine lies.

Wine and food Match : When young, it is a wine which has to be served as an Aperitif. After 18 to 24 months, its balance in the mouth become Rounder and honeyed; its color is more powerful. As well as its flavors. It is more an aperitif wine but it will match perfectly with foie gras and blue cheeses.

To be served at 10°C



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Champalou

Grape Variety: Chenin Blanc

Terroir: Argilo-silicieux

Area under vines: 800 hours of selective handpicking over 6 hectares for 2500 liters of must.

Vineyard work/Farming Method: the vineyard is maintained following sustainable farming culture (the method most respectful to the microbiological life of the ground and water).

The vine and wine production are certified Terra Vitis, respecting the environment but also the employees. The manual and mechanical labor (culture under the rows, de-budding, thinning-out of leaves) are favored as is the use of natural products (talc powder, lime paste clay, essential oil, Sulphur, copper).

Our purpose being to have a healthy and functional vineyard.

Harvest and aging: Harvested berry by berry, *this exceptional wine* is realised only in wonderful vintages, since 1984 only 6 vintages have been born.

In the vineyard, over-concentrated berries are picked one by one, favoring those with a high sugar concentration.

The pressing is very light and long. The fermentation takes place in the oldest double-barrels of our cellar and is slow and as is the ageing processes. "Les Tries" requires extremely rigorous care and attention in both the vineyard and the cellar but is always worth it for the incredible reward.

Wine and food Match: we do not suggest any culinary match, just a pleasant company, an atmosphere, the right moment...
Serve at 10°C



« Sustainable Farming Estate »

Champalou

The vineyard Champalou is located on the Vouvray appellation, in the heart of the Loire Valley. Here is cultivated the main grape variety of the Loire, the Chenin, locally called "Pineau de Loire". The complexity of the Chenin is perfectly expressed on the clay soils located on the right bank of the river. Depending on the terroir and the vinification, this eclectic grape variety permits to obtain sparkling or dry white wines, half-dry or when the season allows it, sweet wines from "passerillage" or noble rot.

The white wines of Vouvray, dry or not, have a ageing potential of 10, 20 years and more.

The Champalou domain is a winery born from the love of a region, a terroir and a grape variety. It was in 1984 that Catherine and Didier Champalou began the adventure and created the domain.



In 2003, with a diploma in Viticulture and Oenology in her pocket, Céline, their eldest daughter, went to work in the spirit of Compagnonnage des artisans, in order to discover all the possibilities available to her. These years of roaming take her to New Zealand, South Africa, Canada (from sugar huts of Québec to Okanagan Valley vineyards in British Columbia, Ontario and Alberta!), in the Médoc, in Corsica and in Languedoc Roussillon where she works in very small structures (winemakers who do not even know the Chenin!) but also in very huge groups. It is with these experiences and this knowledge of the «different worlds of wine» that she chooses her future: to be an independent winemaker from Chenin! Therefore, it is a comeback to Vouvray that takes place in 2006 for the grape harvests.



Champalou is a family of real "winegrowers", for 12 generations in the feminine line and 6 in the masculine line ; it is therefore the farmer blood that runs in the veins of these producers. It is thanks to farmer education, to having lived the land with parents and grandparents, with their observations and teachings, sometimes drawing lessons from mistakes, that the basis of work for the team is true respect for nature and the environment.

Céline Champalou and her team farm 25 hectares of chenin. The parcels are divided over the municipality of Vouvray as well as the neighboring municipalities of Rochecorbon and Vernou-sur-Brenne. They thus enjoy a beautiful diversity of terroir and... a parade against possible climatic incidents that could ravage it locally.

The profession of winemaker is rich, so there are different points to emphasize in the philosophy of the Champalou

Autonomy and independence: Independent winemakers and proud to be. Among the Champalous, there is no retail trade; the wine of the bottles comes from the grapes of their vines. The harvested grapes are not only a raw material and, in order to have good wines in the cellar, it is important for them that the grapes are healthy and good. In the cellar, Céline leads the vinifications in order to highlight the terroirs and the identity of the vintage. There is no outside advice that would push her to follow fashions and trends. Also, each wine is unique and the bottles drunk in Bergamo are the same as those in Vouvray, New York or Sydney; The balances are not made according to destination countries.

The vineyard is part of a whole: the vineyard is worked as a «piece» of the ecological environment. This is why the Champalou implement various alternative methods to promote and develop the biodiversity of their wine heritage. Nesting boxes with tits and bats facilitate the implantation of these species, which are valuable helps of the winegrower in the fight against the grape's grub worms. Also, flowering fallow are implanted in the resting grounds, or borders of plots in order to give space to the insects auxiliary to the vine. In the last plantations, shrub hedges are implemented, always for the same purpose.

In Vernou-sur-Brenne, where the vineyard is bordered by forest, a quarantine of beehives is welcomed from spring.



Prophylaxis: working upstream to obtain a good result has always been a fundamental basis of their viticulture. The vines are cut short, then debarked (at the head also) and finally stripped. All this work is intended to have a reasonable and aerated amount of harvest, thus avoiding clusters of moisture and therefore diseases.



Promote the natural: When the vines are covered with, it is thanks to endemic varieties (local and natural). The protection of the vineyard is also realized with bio-degradable and natural products: Powders of talcs, lime and sulfur, essential oils of orange peel (to dry and purify).

The mechanical (coupled) rather than the chemical: the vines are decavailloned/ worked rather than being weeded.

Mechanical works are coupled to the maximum, trimming with stripping, mowing and binning to limit our carbon footprint.



Trying to sublimate what is harvested: Over the time, the Champalou family knows how to anticipate maturities on different terroirs. This is why each parcel is observed in a unique way, in order to determine the best harvest date. What reflects the Champalou style is the elegance of the Chenin, which is why they look for its full maturity and not an over-maturity that could weigh down its character traits.

The berries are pressed pneumatically, then the juices are squeezed 1 or 2 times as needed. The fermentations are natural and made at low temperature to keep the freshness. The cellar is always drawn by terroir but worked according to the vintage.

The vinification is adapted according to vintages that are sometimes lively and mineral (2007-2013-2014-2016-2017) or round and sunny (2009-2015-2018-2020): balance of sugars, work of battonages +/- regular, passage in barrels +/- long. The wish is to keep the finesse of the Chenin by leaving it its identity due to the vintage. The wines are not or little sulfated during their aging and are filtered before the setting (residual sugars). In order to leave to the wine the possibility to flourish with the time and to keep the characteristics proper to its terroir, its grape variety and its vintage.

Sustainable and ecological viticulture: **Terra Vitis and in conversion AB** (organic farming)



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