



WINE TECH SHEET

2022 Groleau, Athlètes du Vins, Loire valley, France

Producer in a nutshell: The Domaine de Montgilet is located in the commune of Juigné sur Loire. The vines of the Domaine de Montgilet are spread over the best schist terroirs and are cultivated according to the cultural principles of our ancestors: working the soil by ploughing, grassing, short pruning, manual harvesting for the noble appellations, and rational disease control for the high quality of the wines and respect for nature. This estate, run by the Lebreton family, offers a wide range of wines, as many wines as terroirs, all of which are brought to life by know-how.



Location: Juigné sur loire, Région Pays de la Loir

Variety: 100% Groleau

How are the grapes grown?

in conversion to organic farming.

Organic/biodynamic/vegan: in conversion to organic farming. HVE 3 depuis 2019, en conversion en AB depuis 2021. Vegan.

How is the wine made? From 35-year-old vines planted in schists slate. Added yeast. Infusion to bring finesse. In Stainless steel tanks for 4 months.

ABV: 11.4 %

Notes: The wine is a light ruby colour with an enticing mix of fresh berry and savoury woodland notes. Light and fresh, enjoy this Grolleau slightly chilled.

Food Pairing: it goes very well with an aperitif, cheese, paellas, pizza. An easy drinking wine, to share with friends.

To serve: 14-16C. Universal glass.

GENERAL INFORMATION:

Introduce us to Athlètes du Vins:

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What does sustainability mean to you?

Sustainability is an important concept for us. It has several parts, first of all the sustainability of the domain. The estate employs 7 full-time people and around 40 people during the harvest, and there are 7 members of the family who work in total on the estate. We want sustainability in our production, that is to say that our vines can continue to produce even after several decades. For this, we work our soils with precision and quality. We limit our interventions as much as possible, to let the vines and our terroirs express themselves. We want the future generation to be able to use our land too.

What steps are you taking to be more sustainable in your vineyard and winery?

For the vines, the estate uses recovery panels for treatments, in order to reduce the doses used. We have reinvested in equipment to work the soil. Regarding our cellar, we clean our tanks with a high pressure cleaner with hot water, so that we do not need to use any cleaning product.