



# L'AUMONIER TOURAINE ROUGE

certified biodynamic and organic

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Sophie and Thierry Chardon created Domaine de l'Aumonier in 1996, with 7 acres of vines in eastern Touraine. Today they tend 86 acres. The couple went organic in 2003 and earned certification for biodynamic farming in 2022. The name *Aumonier* comes from Sophie's grandparents, whose gift of vines was the seed that germinated the domaine; it's an old reference to a man of faith who distributed alms to the poor.

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## VINEYARD



**Site:** From several different parcels on the south side of the river Cher, a major tributary of the Loire, in eastern Touraine. The Loire Valley is an open window to the Atlantic, blessing the region with clement weather.

**Soil:** Soils range from tufa hillsides rich in clay and limestone to flatter sites of flint and clay, sand and clay, and silt and clay.

**Vines:** 14.8 acres of vines. Certified organic and biodynamic.

**Varieties:** Gamay.

## CELLAR

**Élevage:** Spontaneous ferments in steel. A part is done whole cluster and carbonic; part is de-stemmed and done traditionally. Raised entirely in steel.

**Production:** Averages 2,500 cases from their 14.8 acres. In some years, they purchase organic Gamay from a neighbor to augment the production.

**Profile:** A delicious, juicy Gamay with aromas of cherries and fresh herbs infused with soil notes. Best served with a slight chill.

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