Earl Champalou

VOUVRAY, LOIRE VALLEY, FRANCE • DIDIER, CATHERINE & CELINE CHAMPALOU



Vouvray Brut

Champalon

Champalou

VOUVRAY

- 100% Chenin Blanc
- 20 years, vine age
- 3.5 hectares/vineyard area
- Clayey Chalk Soil
- Temperature controlled tank
- Vinify according to the Methode Traditionnelle
- Re-fermentation of the wine's natural sugar
- Bottle fermentation at low temperature
- Resting on the lees for 20 months minimum
- Dégorgement a la vole
- Brut dosage of liqueur added after disgorging

The Champalou's sparkler is hand-riddled and that delicate touch shines through the ethereal balance of this stunningly elegant bubbly. This one will satisfy your most wine-savvy friends. +733045

Vouvray, Le Portail

- 100% Chenin Blanc
- 9 years, vine age
- .35 hectares/vineyard area
- Clay Soil
- Fermentation and ageing in 500 litre barrels (1.5 years) with regular batonnage
- Ages on its lees for more than one year before bottling

Many Vouvray wines used to be made this way; almost none are today. This single vineyard is a masterpiece. This dry Chenin Blanc combines unctuous texture with chalky minerality and

nervy acidity to create one hell of a classy package. The oak does not mask the wine at all it simply just adds a lovely creamy undertone. Delicious now, it will continue to provide pleasure for more than a decade +767850

Vouvray Sec Tendre

- 100% Chenin Blanc
- 35 years, vine age
- Clayey Chalk Soil
- Spontaneous fermentation at low temperature in stainless steel
- Aged on fine lies for 11 months

Sec Tendre meaning "tender dry". This wine has a wisp of sweetness. Supple, fine and seductively perfumed with sweet golden plums. This wine is as tender and comforting as a fluffy Vouvray pillow. Fall in love with its freshness. +479634





Earl Champalou

VOUVRAY, LOIRE VALLEY, FRANCE • DIDIER, CATHERINE & CELINE CHAMPALOU



VINEYARD NOTES

- Didier is the 5th generation of winemakers from Poitou and Catherine is the 11th generation from Vouvray.
- Didier & Catherine met when they were 16 and 18 while attending and eventually graduating from the agricultural college at Montreuil-Bellay.
- In 1984 they had the opportunity to rent .80 Ha and they did. They worked their own land in the evenings while Catherine worked with her grand-parents at their estate and Didier worked for a winegrower in the Vouvray appellation.
- Right from the first production, they did not sell their wines to a negociant, they decided to bottle their wine in order to value their work and the soil.
- They only grow Chenin Blanc.

They produce 120,000 bottles per year.Vouvray was one of the first Terroir of

 Vouvray enjoys warm climate during the summer to slow dropping temperatures in the fall which allows a long ripening season, along with microclimates with high humidity that bring about the beloved noble rot.

d'Origine Controlee in 1936.

Touraine to be recognized as an Appellation

- They now have 21 ha and now have their daughter, Celine (wine maker) working alongside them, with her husband a winegrower from Chinon.
- Virginie the younger daughter lives in London and is also in the wine business.

Champalou, Vignerons Independent de France & Terra Vitis, Sustainable Viticulture –

- Terra Vitis an association of winegrowers, passionate about the earth, « supervised » by qualified technicians.
 - o Created in 1998 in Beaujolais
 - o Annual certification
 - o Natural grass between rows
 - o Protection against diseases by the use of natural products
 - o De-budding by hand
 - o Preventive use of CO2 and Nitrogen against oxidation of the must
 - o Soft pneumatic pressing and must selection
 - o Traceability and HACCP



Observer, respecter pour produire



Things people have to say about Champalou...

The wines are among the most wonderfully finessed Chenin Blancs. Lovely is a pitch-perfect word to describe the wines of Champalou. Impossible de faire un choix parmi les production du Domaine Champalou! Balanced, elegant, and wildly aromatic.

The wines of Champalou reflect the gentleness & warmth that characterizes Didier, Catherine, Céline; a warming generosity expressed with elegance & grace.

CONTACT

Denise Brisson

Head Office 780-940-7635 denise@cellarstock.ca www.cellarstock.ca

