

BLISS

TECHNICAL SHEETS



CHÂTEAU DE LA
CALONNIÈRE

OUR STORY

ORIGINS.

THE CHÂTEAU DE LA CALONNIÈRE WAS CONSTRUCTED IN THE **16TH CENTURY**. WHILE THE TEURQUETIL FAMILY ASSUMED OWNERSHIP IN 1967, IT WAS NOT UNTIL 2021, WITH CATHERINE'S ARRIVAL, THAT IT UNDERTOOK ITS **RENAISSANCE**.

COMMITMENT.

THE TRANSITION TO **ORGANIC FARMING**, THE DEVELOPMENT OF **MIXED FARMING**, REDUCED YIELDS, THE ACQUISITION OF **EXCEPTIONAL PLOTS** IN BONNEZEAUX, AND THE CONSTRUCTION OF A **NEW WINERY** COLLECTIVELY EMBODY OUR COMMITMENT TO **HIGH STANDARDS**. WITH A RESOLUTE AIM TO PRESENT THE PUREST EXPRESSION OF OUR TERROIRS, WE CHAMPION **MINIMAL INTERVENTION** IN THE WINERY.

GRAPE VARIETIES.

WE GROW THE TRADITIONAL GRAPE VARIETIES OF THE LOIRE VALLEY: **CHENIN**, CABERNET FRANC, CABERNET SAUVIGNON, CHARDONNAY, AND GROLLEAU.

OUR TERROIR.

OUR **SCHIST AND SANDSTONE** SOILS ARE SITUATED ON THE PERIPHERY OF THE ARMORICAN MASSIF AND ARE INTERSPERSED WITH VEINS OF MAGMATIC ROCKS.

BLISS WHITE

TASTING.

BLISS WHITE IS **ROUND, FRUITY** AND **REFRESHING**, WITH A LIVELY AND **LEMONY** PALATE. ITS VIBRANT TENSION IS PERFECTLY BALANCED BY A **MINERAL** FINISH. WITH ITS DISCREET, DELICATE COLOR AND FINE, LIGHT NOSE, OUR ANJOU BLANC PROMISES A **CRISP** EXPERIENCE, IDEAL FOR A **DAY-TO-DAY USE**.

OUR WORK.

OUR VINES DRAW THEIR RESOURCES FROM A SCHISTO-GRESIAN TERROIR. WE **HARVEST BY HAND**. WE PRESS SLOWLY AND COLD, AND OUR ALCOHOLIC FERMENTATIONS TAKE PLACE IN TEMPERATURE-CONTROLLED STAINLESS STEEL VATS.

TAV : 12% VOL.

SUGARS : OG/L

VARIETY : **CHENIN 100%**

ORIGIN : FRANCE - LOIRE VALLEY

CAPACITY : 250ML

FOOD AND MOMENTS PAIRING.

SIMPLE MOMENTS: CHARCUTERIE PLATE

FISH AND SHELLFISH: ACCOMPANIED BY A BUTTER, HOLLANDAISE OR SHALLOT SAUCE.

OUTDOOR EXCURSIONS : HIKING PICNIC, AFTERNOON ON A BOAT



BLISS RED

TASTING.

BLISS RED IS **FRUITY, ROUND,** AND **REFRESHING,** WITH A PALATE EVOKING **WILD BERRIES** AND A **HINT OF SWEETNESS.** ITS VIBRANT RED-TO-PURPLE COLOUR GIVES IT A LIVELY CHARACTER. EASY TO DRINK, THIS WINE IS IDEAL FOR **EVERYDAY ENJOYMENT.**

OUR WORK.

OUR VINES DRAW THEIR RESOURCES FROM A SCHISTO-GRESIAN TERROIR. WE **HARVEST BY HAND.** WE PRESS SLOWLY AND COLD, AND OUR ALCOHOLIC FERMENTATIONS TAKE PLACE IN TEMPERATURE-CONTROLLED STAINLESS STEEL VATS.

TAV : 12.5% VOL.

SUGARS : OG/L

VARIETY : **CABERNET FRANC 100%**

ORIGIN : FRANCE - LOIRE VALLEY

CAPACITY : 250ML

FOOD AND MOMENTS PAIRING.

SIMPLE MOMENTS: FINGER FOOD

SPECIAL MOMENTS: PORK STEW WITH DRY PLUMS AND WINTER VEGETABLES

END OF A TOUGH DAY : ONE GLASS WHILE COOKING, ANOTHER ONE WHILE DINING



BLISS ROSE

TASTING.

BLISS ROSÉ IS **FRUITY, VIVID, ROUND,** AND **REFRESHING,** WITH A PALATE EVOKING **STRAWBERRIES, PEACHES,** AND **WHITE FLOWERS,** AND A **HINT OF SWEETNESS.** EASY TO DRINK, WITH AN ELEGANT SALMON-COLOURED HUE, THIS WINE IS IDEAL FOR **EVERYDAY ENJOYMENT.**

OUR WORK.

OUR VINES DRAW THEIR RESOURCES FROM A SCHISTO-GRESIAN TERROIR. WE **HARVEST BY HAND.** WE PRESS SLOWLY AND COLD, AND OUR ALCOHOLIC FERMENTATIONS TAKE PLACE IN TEMPERATURE-CONTROLLED STAINLESS STEEL VATS.

TAV : 12% VOL.

SUGARS : OG/L

VARIETY : **GROLLEAU 100%**

ORIGIN : FRANCE - LOIRE VALLEY

CAPACITY : 250ML

FOOD AND MOMENTS PAIRING.

SIMPLE MOMENTS: FINGER FOOD AND SUNNY ROOFTOP (IF NO ROOFTOP IS AVAILABLE, REPLACE WITH A BEACH)

SPECIAL MOMENTS: CLAM CEVICHE WITH SHALLOTS AND CHILI PEPPER

