



CHÂTEAU DE LA
CALONNIÈRE

Technical Sheets

OUR STORY

ORIGINS.

The **Château de la Calonnière** was constructed in the 16th century. While the Teurquetil family assumed ownership in 1967, it was in 2021, with Catherine's arrival, that it commenced its **renaissance**.

COMMITMENT.

The shift to **organic farming**, the advancement of **mixed farming**, decreased yields, the acquisition of outstanding plots in **Bonnezeaux**, and the establishment of a **new winery**: the overall strategy now embodies high standards. Committed to presenting the most authentic expression of our terroirs, we promote minimal intervention in the winery.

GRAPE VARIETIES.

We grow the classic grape varieties of the Loire Valley: **Chenin**, Cabernet Franc, Sauvignon, Chardonnay, and Grolleau.

OUR GROUND.

Our schist and sandstone soils are situated on the edge of the Armorican Massif and are intersected by several veins of magmatic origin.

LE COLOMBIER BLANC

ANJOU BLANC
2024

TASTING.

The 2024 vintage presents a lively Anjou Blanc. The aroma brings to mind Granny Smith apples, pears, and various orchard fruits, which are reflected on the palate. The wine is refreshing, spirited, and provides a tantalizing finish. Our Anjou Blanc serves as an excellent introduction to the estate's offerings.

Storage potential: presently up to 5 years.

METHOD.

Schist and sandstone soils. Harvested by hand. Slow, cold pressing method. Organic agriculture.

Fermentation and maturation in temperature-regulated stainless steel tanks.

ABV: 12.5%

Residual sugars: 0 g/l

Grape variety: 100% Chenin

FOOD AND WINE PAIRINGS.

Appetizer selection.

Royal sea bream, pilaf rice, thyme and rosemary, beurre blanc.

Tomme d'Anjou.

REWARDS.



LA CHAPELLE BLANCHE

ANJOU BLANC
2022

TASTING.

La Chapelle Blanche 2022 presents a complex bouquet, featuring buttery, woody notes interspersed with hints of nuts. The initial taste is smooth, while the palate is both rich and generous, unveiling flavors of warm baked apple, nuts, and curry, culminating in a lingering finish of mushrooms.

Storage potential: presently up to 10 years.

METHOD.

Schist and sandstone soils. Harvested by hand. Slow, cold pressing method. Farming undergoing organic conversion.

Fermentation and maturation for twelve months in 228-liter oak barrels. Partial replenishment.

ABV: 15%

Residual sugars: 0 g/l

Grape variety: 100% Chenin blanc

FOOD AND WINE PAIRINGS.

Chicken à la Gaston Gérard served with fresh tagliatelle and truffles.

Comté cheese matured for 18 months.



MARTHE

ANJOU BLANC
2024

TASTING.

Beneath its grey-gold cloak rests an orchard of fresh pears and apples, with aromas enriched by subtle oak. The palate is vibrant, maintained by a tension bolstered by the wood. The overall experience culminates in a lively finish.

Storage potential: presently up to 10 years.

METHOD.

Schist and sandstone soils. Harvested by hand. Slow, cold pressing method. Organic agriculture.

Fermentation and maturation for twelve months in 228-liter oak barrels.

ABV: 12.5%

Residual sugars: 0 g/l

Grape variety: 100% Chenin

FOOD AND WINE PAIRINGS.

Bluefin tuna tataki coated in sesame crust.
Scallop ceviche.

REWARDS.



ROSÉ SEC

2025

TASTING.

Beneath its alluring peach color lies a rich rosé with a sweet, candy-like fragrance. The tasting reveals notes of English candy on the palate, where freshness and smoothness blend with subtle hints of white flowers.

Storage potential: presently up to 3 years.

METHOD.

Schist and sandstone soils. Harvested by hand. Slow, cold pressing method. Organic agriculture.

Fermentation and maturation in temperature-regulated stainless steel tanks.

ABV: 12%

Residual sugars: 0 g/l

Grape variety: 100% Grolleau

FOOD AND WINE PAIRINGS.

Appetizers.

Tuna and salmon sashimi.



CABERNET D'ANJOU

2025

TASTING.

Its vibrant salmon-pink hue unveils scents of crushed strawberries and sweets. The palate is smooth, ample, and rich, centered on jammy red fruits while maintaining a well-preserved overall harmony.

Storage potential: presently up to 3 years.

METHOD.

Schist and sandstone soils. Harvested by hand. Slow, cold pressing method. Organic agriculture.

Fermentation and maturation in temperature-regulated stainless steel tanks.

VAT: 12%

Residual sugars: 35 g/l

Grape variety: 100% Cabernet Sauvignon

FOOD AND WINE PAIRINGS.

Appetizer selection.

Strawberry tart, Poké bowl with salmon, avocado, mango, and edamame.



LE COLOMBIER ROUGE

ANJOU ROUGE
2022

TASTING.

The 2022 Colombyer Rouge features a radiant purple color. The ample nose presents jammy scents of blackberries and various dark fruits. On the palate, the entry is smooth, and the flavors mirror the nose, enhanced by a hint of spice. The tannins offer a well-balanced framework for a round and refined wine.

Storage potential: presently up to 5 years.

METHOD.

Schist and sandstone soils. Harvested by hand. Slow, cold pressing method. Farming undergoing organic conversion.
Fermentation and maturation in temperature-regulated stainless steel tanks. Ten-day maceration.

ABV: 14.5%
Residual sugars: 0 g/l
Grape variety: 100% Cabernet Franc

FOOD AND WINE COMBINATIONS.

Poultry served in sauce accompanied by potatoes.
Pot-au-feu.

REWARDS.



LE COLOMBIER ROUGE

ANJOU ROUGE
2024

TASTING.

The 2024 vintage presents a lively Anjou Rouge. The aroma, featuring notes of Morello cherry, leads to a palate filled with fresh, juicy wild berries. The energetic finish wraps up this approachable, light wine, making it an ideal pairing for summer dishes.

Storage potential: presently up to 5 years.

METHOD.

Schist and sandstone soils. Harvested by hand. Slow, cold pressing method. Organic agriculture.

Fermentation and maturation in temperature-regulated stainless steel tanks. Ten-day maceration.

ABV: 12%

Residual sugars: 0 g/l

Grape variety: 100% Cabernet Franc

FOOD AND WINE PAIRINGS.

Mont d'Or cheese accompanied by sweet potatoes seasoned with paprika.
Dark chocolate ganache with Timut pepper.

REWARDS.



LA CHAPELLE ROUGE

ANJOU ROUGE
2023

TASTING.

The deep purple hue of the Chapelle Rouge is accompanied by a vibrant aroma of raspberries and ripe blackberries. The palate is generous, rich, and nearly creamy, showcasing smooth tannins that culminate in a refreshingly tangy finish.

Storage potential: presently up to 10 years.

METHOD.

Schist and sandstone soils. Harvested by hand. Slow, cold pressing method. Farming undergoing organic conversion.

Fermentation and maturation in temperature-regulated stainless steel tanks. 21 days maceration.

VAT: 13.5%

Residual sugars: 0 g/l

Grape variety: 100% Cabernet Sauvignon

FOOD AND WINE PAIRINGS.

Grilled swordfish steak accompanied by rouille sauce and seasonal vegetables.
Veal casserole.

REWARDS.



LES FRÈRES

ANJOU VILLAGES
2018

TASTING.

The 2018 Les Frères vintage is unveiled today in all its glory. Its hue is crimson at the rim, while its bouquet emanates woody notes and scents of jammy black fruits, which are affirmed by the palate. The palate is enticingly elegant and showcases impressive persistence.

Storage potential: presently up to 10 years.

METHOD.

Schist and sandstone soil types. Harvested by hand. Slow, cold pressing method. Fermentation and maturation for twelve months in 228-liter oak barrels. Maceration for 21 days.

VAT: 14.5%

Residual sugars: 0 g/l

Grape Variety: 100% Cabernet Sauvignon

FOOD AND WINE PAIRINGS.

Rib of beef grilled over a brazier with seasonal vegetables.
Leg of venison, reduced sauce, and chestnut purée.



LES FRÈRES

ANJOU VILLAGES
2020

TASTING.

Our 2020 Anjou Villages is displaying its true character today. Its garnet color unveils a complex and refined bouquet of wood and ripe black fruit. The richness of the vintage, combined with the expert oak aging, contributes to an elegant and luxurious texture.

Storage potential: presently up to 10 years.

METHOD.

Schist and sandstone soil types. Harvested by hand. Slow, cold pressing method. Fermentation and maturation for twelve months in 228-liter oak barrels. Maceration for 21 days.

VAT: 13.5%

Residual sugars: 0 g/l

Grape Variety: 100% Cabernet Sauvignon

FOOD AND WINE PAIRINGS.

Rib of beef grilled over a brazier with seasonal vegetables.
Leg of venison, reduced sauce, and chestnut purée.

REWARDS.



LES BRUMES

COTEAUX DU LAYON
2023

TASTING.

Our Coteaux du Layon presents a remarkable harmony of sweetness and freshness. The aroma is vibrant, smooth, and complemented by hints of apricot and quince. On the palate, the wine is refreshing, lively, and approachable, featuring nuances of honey and tropical fruits.

Storage potential: presently up to 10 years.

METHOD.

Schist and sandstone soils. Harvested by hand. Slow, cold pressing method. Farming undergoing organic conversion.
Fermentation and maturation in temperature-regulated stainless steel tanks.

ABV: 12.5%

Residual sugars: 75 g/l

Grape variety: 100% Chenin Blanc

FOOD AND WINE PAIRINGS.

Scallops with Coteaux du Layon reduction.

Gizzard salad with croutons, soft-boiled eggs, and chabichou cheese



LES DEMOISELLES

COTEAUX DU LAYON
2022

TASTING.

This 2022 Coteaux du Layon showcases an ideal harmony between sweetness and freshness. The aroma presents vibrant notes of candied fruit accompanied by subtle hints of caramel pastry. The tasting experience unfolds with a rich palate, unveiling floral and yellow fruit characteristics that lead to a lively and refreshing finish.

Aging potential: presently up to 50 years.

METHOD.

Schist and sandstone soils. Harvested by hand. Slow, cold pressing method. Wines are undergoing organic conversion.
Fermentation and maturation for twelve months in 228-liter oak barrels.

ABV: 12.5%

Residual sugars: 130 g/l

Grape variety: 100% Chenin blanc

FOOD AND WINE PAIRINGS.

Duck foie gras accompanied by fig chutney.
Selection of blue cheeses.



LES PERLES

CRÉMANT DE LOIRE
2021

TASTING.

Les Perles de la Calonnière is our hallmark. The aroma presents iodine and smoky undertones. The taste, refreshingly crisp, begins with iodine, unveiling nuances of wood, a velvety texture, and a finish marked by delicate bitterness. A genuine culinary treasure, ideal for savoring during an entire meal.

Storage potential: presently up to 10 years.

METHOD.

Schist and sandstone soils. Harvested by hand. Slow, cold pressing method. Farming undergoing organic conversion.
Fermentation and maturation for four months in 228-liter oak barrels. 24 months of aging on the lees.

ABV: 12.5%

Residual sugars: Brut Nature <3g/l

Grape variety: 100% Chardonnay

FOOD AND WINE COMBINATIONS.

Chicken with vin jaune.
Truffle risotto.
Hare prepared *à la royale*

REWARDS.



CRÉMANT DU COLOMBIER

CRÉMANT DE LOIRE
2023

TASTING.

Le Crémant du Colombier is our latest sparkling wine. Our Crémant de Loire is produced with meticulous attention. The bubbles are refined and subtle. The aroma unveils citrus nuances. Vibrant and harmonious, the palate features traces of yuzu and Granny Smith apple.

Storage potential: presently up to 5 years.

METHOD.

Schist and sandstone soils. Harvested by hand. Slow, cold pressing method. Farming undergoing organic conversion.

Fermentation and maturation in temperature-regulated stainless steel tanks. 12 months of aging on lees.

TAV: 12.5%

Residual sugars: Extra-Brut 4 g/l

Grape Variety: 100% chenin

FOOD AND WINE PAIRINGS.

Nasi Goreng

Saint-Marcellin cheese on toast.



CRÉMANT DU COLOMBIER

CRÉMANT DE LOIRE
2024

TASTING.

Le Crémant du Colombier is our latest sparkling wine. Our Crémant de Loire is produced with meticulous attention. The bubbles are refined and subtle. The aroma unveils citrus nuances. Vibrant and harmonious, the palate features traces of yuzu and Granny Smith apple.

Storage potential: presently up to 5 years.

METHOD.

Schist and sandstone soils. Harvested by hand. Slow, cold pressing method. Farming undergoing organic conversion.

Fermentation and maturation in temperature-regulated stainless steel tanks. 12 months of aging on lees.

ABV: 11.5%

Residual sugars: Extra-Brut 3 g/l

Grape variety: 100% Chenin

FOOD AND WINE PAIRINGS.

Nasi Goreng

Saint-Marcellin cheese on toast.

