



Domaine Gouron

Stephane & Laurent Gouron

Producteurs a Cravant-Les-Coteaux

A BIT OF HISTORY...

Domaine Gouron is an exceptional third generation family estate in Cravant-les-Coteaux, first established and planted by the Gouron family right after WWII. The 28 hectare (69 acre) Domaine comprises of over 30 parcels, entirely located within the Chinon Appellation d'Origine Protégée. This outstanding and varied terroir allows Gouron to produce exceptional red Chinon (Cabernet Franc) and white Chinon (Chenin Blanc). Laurent and Stéphane carry on the work of their father and grandfather with an eye on tradition. Newly-created cuvées highlight the richness and complexity of the soils of Cravant.





Our third generation family estate on the steep hillsides of Cravant-les-Coteaux

THE ESTATE

Domaine Gouron is a family-owned covering 26 hectares entirely in the Chinon AOC. The many plots are divided between the plain and the slopes: Clay-limestone and siliceous clay soils on the slopes, gravel and sand in the plain, allow the creation of different cuvées that highlight the expression of the vine, fruit-forward in the plain and full-bodied on the slopes. Domaine Gouron offers a wide range of red, rosé and white wines. The estate's wines are remarkable for their uniqueness and the way they faithfully express the grape variety.

In the vineyards, cover-cropping between rows and de-budding of the canes control the vigour of the vines.

The wine-making process is carried out with precision and full control of ripeness. True to tradition, our wines are aged in tanks or barrels before the bottles are cellared. Our wines are aged under ideal conditions in Tuffeau cellars and bottled on the estate. We do the job from grape to bottle, and we also manage the distribution of our wines throughout France and the world, to restaurants and wine-merchants, thanks to our network of agents and distributors.

CHINON AOC

The **Chinon appellation** (AOC) was created in 1937, sitting between two rivers, the Vienne and the Loire, and covering 26 communes and 2400 hectares of vineyards.

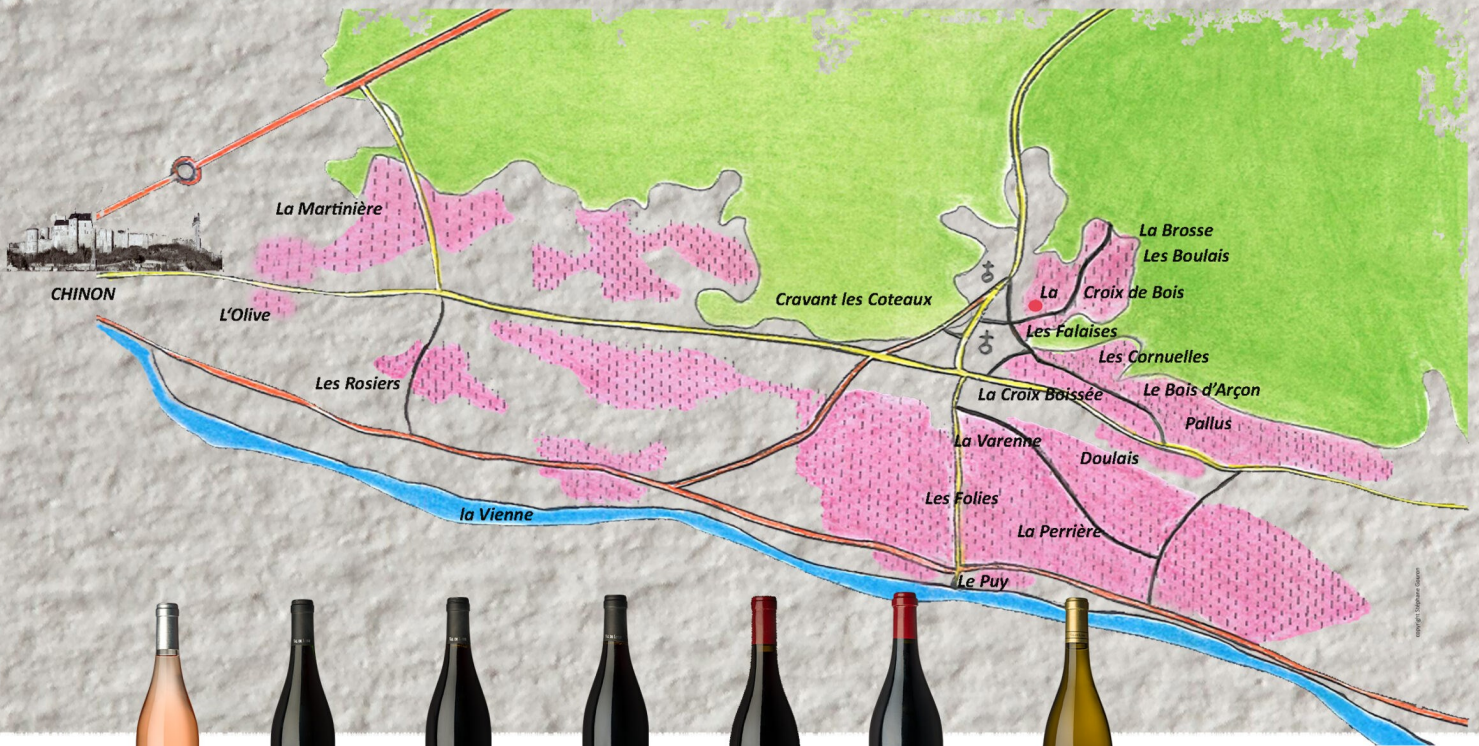
The village of **Cravant-les-Coteaux** is one of the most important areas of the appellation, and offers a variety of polysensory landscapes. The subsoil was formed 90 million years ago over a limestone substratum that goes down a hundred meters. The hillsides stand out as characteristic features of the landscape. Yellow Tuffeau, made of shelly debris, prevails on the slopes, whereas the plateau is mainly sandy clay with conglomerated flint pebbles.

In the valley carved out by the river, layers of soft Tuffeau were covered by alluvial deposits which now form sand and gravel terraces with well-drained soils. The dominant wind is the "Rose des Vents" blowing from west to east, making our local climate the warmest and driest in Touraine.

Grape varieties in Chinon:

Cabernet Franc (red) expresses the essence of its character here at its northern limit.

Chenin Blanc is the grape variety for great Loire Valley whites. In Chinon it gives very fine dry white wines.



LES CUVÉES



La Croix de bois rosé



La Croix de bois rouge



Les Pierres Blanches rouge



Le Bois d'Arçon rouge



Les Vieilles Vignes rouge



La Croix Boissée rouge



La Croix Boissée Blanc

LES LIEUX DITS

La Perrière

La Varenne
Les folies
Doulais
Le puy
L'Olive
Les Rosiers

La Brosse
La Martinière
Les boulais
Les Falaises

Le Bois d'Arçon

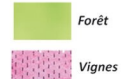
Les Carnuelles
Pallus

La Croix Boissée

La Croix Boissée



Domaine Gouron



DOMAINE GOURON
Laurent et Stéphane
Propriétaires - Vignerons



OUR CUVEES

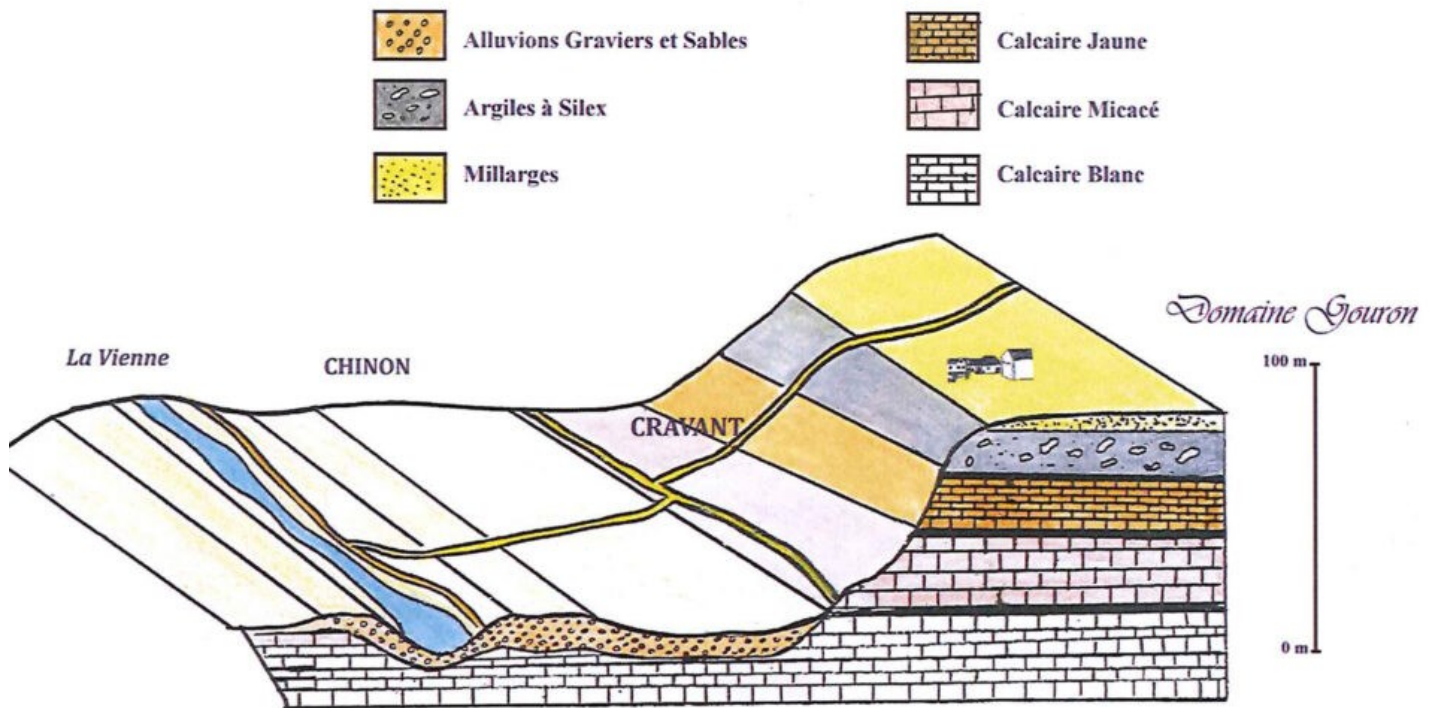
Our range of reds consists of five very different cuvées: La Croix de Bois is our cuvée domaine, Les Pierres Blanches from the white "Silex" hilltops, Les Vieilles Vignes from older vines on the limestone slopes, Le Bois d'Arçon from a single vineyard on Tuffeau limestone, and La Croix Boissée single vineyard. La Croix Boissée also produces a dense and full-bodied white wine from Chenin Blanc. Our Rosé comes from soils that bring freshness and fruit.



EXCEPTIONAL SOILS

There are three main types of soils at Domaine Gouron. The gravelly-sand in the plains are alluvial deposits from the river and makes the most delicate Chinon. The Yellow Tuffeau limestone slopes reveal the complete power and elegance of the Cabernet Franc. The "Silex" flint on the hilltops produce more lively wines with tannins and structure.

Our variety of outstanding terroir allows us to make both red and white Chinon from single vineyards.





WINEMAKING

Each small parcel is harvested and vinified separately in order to keep and reveal the expression of each terroir. Fermentation is traditional, started with a “pied de cuve” of natural yeast. There is no remontage, instead using a unique process of “infusion instead of extraction” by gently separating the cap. This leads to a generous and gourmand style that reveals lots of complexity, with silky tannins fully in balance.

A gentle winemaking process focusing on “infusion instead of extraction”

THE ENVIRONMENT

We don't treat the vines systematically, as we prefer to observe and analyse the soils, the bunches and the foliage on a regular basis. Natural green cover controlled by mowing helps manage the vine's vigour and preserve organic matter: stems and leaves remain on the soil and are shredded to enhance microbial life and benefit pest predators.



Historic cellars under the hillside of the estate are carved into pure Tuffeau limestone. They extend for several hundreds of meters and offer the perfect natural temperature conditions for aging and storage of the Domaine Gouron wines.