



« In Live ... »

MILLESIME 2024

After an exceptionally rainy year, the ripening is of good quality. Our white wines are fresh with citrus aromas, spicy notes or subtle vegetal touches.

Our red wines have a beautiful intense colour. We find notes of red fruits such as cherry dominating.

Our grey is exceptional in its delicacy.

The Les Eynaudes and Moulin Blanc vintages are currently being aged and are full of promise.

Our commitment to biocontrol

How?

We are installing a mating disruption device that makes it possible to biologically fight against butterflies that attack vine cultivation, which are called grape moths.

How does it work?

The active ingredients diffused are replicas of natural pheromones that will disorient the recognition between males and females butterflies. Mating is then disrupted and therefore limits egg-laying in the vineyard and the damage caused.

In the vineyard:

Puffers are installed at the beginning of the season and are removed before the harvest.



For information: Film Festival of Tomorrow
From 4 to 8 June 2025 in Vierzon

Snail fricassee with porcini mushrooms



For 4 people:

48 snails	25 cl dry white wine
500 g porcini mushrooms	20 cl de fresh cream
2 Shallots	50 g nut
1 gousse d'ail	1/2 flat-leaf parsley
100 g de beurre	Salt and pepper

<https://pechedegourmand.canalblog.com/archives/2014/10/10/30699926.html>

SOMMELIER'S PAIRING: A white Reuilly will lighten the fat and flesh of the snails.

HACHETTE GUIDE 2025, rewards us

