

DOMAINE Goyer

Vignoble A.O.C. Châteaumeillant

Domaine GOYER mainly produces the Châteaumeillant red wine, but also the traditional rosé of Châteaumeillant named Petit « Gris ».

Both wines built the reputation of the Châteaumeillant appellation.

A cuvee of Sauvignon and Chardonnay also completes the wine range of **Domaine GOYER** and offers a very attractive local white wine.

Domaine GOYER's wines truly reflect the expression of the soil and climate of the Châteaumeillant appellation.

Châteaumeillant RED wine



Grapes

Gamay and Pinot Noir

Soil

Brown soil, sandy clay loam, gravel, and pebbles of quartz and irregular angular gneiss.

Wine-making process

After a manual harvesting, the bunches of grapes are sorted, destemmed and grapes are put in tank without crushing for a pre-fermentation maceration. The crushing is then followed by a few weeks maceration for the alcoholic fermentation. The malolactic fermentation starts after the separation of the juice. Once completed begins the aging of wine.

Wine characteristics

This red wine presents a limpid and brilliant ruby colour. Its nose reveals ripe fruit fragrances of cherry and plum. In the mouth it is a nice roundness, very charming, well structured red wine with soft tannins.

Tasting advices

Its aromatic characteristics will especially value your white meat and cheeses.

Châteaumeillant ROSE



Grapes

Gamay

Soil

Brown soil, sandy loam to sandy clay, presence of gravel and pebbles of quartz.

Wine-making process

This wine, named "Gris", is characterised by a direct pressing of the grapes in accordance with the tradition which have made the reputation of the "Pinot Gris" of the Châteaumeillant appellation.

Wine characteristics

This traditional wine-making process explains the pale pink and salmon colour which gives this Rosé a very feminine elegance. This very fruity and refreshing Rosé wine seduces by its harmony and its aromas of grapefruit and peach.

Tasting advices

The aromatic bouquet of this wine goes well with summer cocktails or with grilled meat (barbecue).

L'Harmonie WHITE wine



Grapes

Sauvignon and Chardonnay

Soil

Brown soil, sandy clay loam, gravel, and pebbles of quartz and irregular angular gneiss.

Wine-making process

The freshly picked grapes are straight pressed. The must is then racked so that the fermentation will start. A racking is performed at the end of fermentation to remove the coarse lees. The wine is aged on the thin lees and regular brews are made.

Wine characteristics

This white wine presents a clear and bright pale colour. The nose is elegant mixing floral notes (broom) and fruity flavours (lemon, grapefruit). This wine is distinguished by its balanced taste between freshness and roundness and by its aromatic enthusiasm.

Tasting advices

The freshness and the delicacy of this white wine match well with fish or goat cheese.

Claire and Samuel Goyer welcome you in their property on the hill of Acre. This hamlet has maintained a great relaxed lifestyle and its magnificent view of Châteaumeillant.

Your visit will be a great opportunity for you to discover **Domaine GOYER** wines and the secrets of its three keys.

We organise tastings throughout France (also possible on request).

Our wines are available for sale in France and abroad. We will take care of the shipping and the delivery of your orders.

Please contact us for more enquiries: