



LE GARENNE®

SUSTAINABLE FARMING

CHENIN BLANC

Authenticity as its best



LE GARENNE®

SUSTAINABLE FARMING

REGION

France / Loire Valley

GRAPES

100% Chenin Blanc

TERROIR

Most of its vines are located surrounding the villages of Le Puy Notre Dame and le Vaudelnay, on the left bank of the Loire River, exposed South/Southwest. Planted on calcareous and clay soils-like with the average vine age of 45 years, limiting yields and providing great concentration and depth in the wine.

PRODUCTION

The must was slowly pressed and selected during the pressing phase. Fermentation in stainless steel tanks with temperature control for almost eight weeks to keep and develop the aromatic potential.

TASTING NOTES

"This is a quite dry, very sharply defined wine driven by prominent acidity. Scents and flavors of orchard fruits lead the way, with citrus notes taking over in the bright finish." Meredith May - 90 points - The Tasting Panel Magazine 2025

FOOD PAIRING

Perfect match with a chicken casserole or a nice cheese platter.



TECHNICAL DATA

- Made with Organic grapes
- Lower Sulfites (< 75ppm)
- Lower Alcohol (< 12.5%)
- Mycotoxin/Mold-Free
- No Industrial Additives
- Dry-Farmed (No Irrigation)
- Minimal Intervention
- Wild Native Yeast
- Small Productions
- Naturally and Sustainably Farmed



CHINON

By The Fireplace



REGION
France / Loire Valley

GRAPES
Cabernet Franc 100%

TERROIR
Alluvial terraces along the banks of the Vienne, comprising gravel and sand. Slopes are oriented east to west, enjoying excellent, sunny southern exposures; the microclimate is ideal for growing Cabernet Franc.

PRODUCTION
Only natural yeasts are used during the three weeks fermentation, added Sulphur is kept to a minimum and the wine undergoes a light filtration before ageing in concrete vats.

TASTING NOTES
An unoaked Chinon with youthful wild berry fruit and plum cream perfume, fragrant floral aromas, supple chalky tannins and a refreshing Cabernet Franc tang on the long finish.

FOOD PAIRING
Young and balanced this is the perfect match for everyday dishes such as pasta with an herby tomato sauce, Rib Steak over Arugula Salad or a simply grilled lamb chop.

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LE GARENNE[®]
SUSTAINABLE FARMING



COTEAUX DU GIENNOIS

Rooftop Party



LE GARENNE

SUSTAINABLE FARMING

REGION

France / Loire Valley

GRAPES

100% Sauvignon Blanc

TERROIR

The oxford-like soil, locally called "caillottes", corresponds to stoney , chalky terrain. From the very beginning, we chose to use state-of-the-art equipment enabling us to continually be high performing. All of our wines are vinified in temperature controlled stainless steel vats.

PRODUCTION

From a single vineyard, vinified in stainless, no oak, no malolactic fermentation.

The grapes are hand-picked and gently pressed, fermented at 18°C by indigenous yeasts in stainless steel vats - all to preserve natural aromas, elegance and complexity. The final blend brings together the different elements of the three terroirs to create a balanced, complete wine. Crafted by Vincent Boutron, 4th generation of winemaker.

TASTING NOTES

Limpid and brilliant wine, pale yellow. Subtle, elegant nose, floral and fruity notes You will find a very subtle wine, notes of white flowers and quince blended with mineral notes, typical of the land.

FOOD PAIRING

It is perfect on its own as aperitif, fish, seafood, oysters, white meats, goat cheese, ...



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COTEAUX DU GIENNOIS

APPELLATION D'ORIGINE PROTÉGÉE



LE GARENNE

LOIRE VALLEY
SUSTAINABLE FARMING

N° 000.055 / 120.000

CÔTES DU RHÔNE



LE GARENNE®

SUSTAINABLE FARMING

REGION

France / Côtes du Rhône

GRAPES

70% Grenache, 30% Syrah

TERROIR

Created in 1929, the cellar is situated in the heart of the Cru of the Meridional Vallee of the Rhône, in the Vaucluse region on the left bank of the Rhone. It is near the star appellations of Chateauneuf du Pape, Gigondas and Vacqueyras.

PRODUCTION

This wine comes from a vineyard located in the commune of Cairanne (in the department of Vaucluse, on the left bank of the Rhône), facing the Dentelles de Montmirail and Mont Ventoux. The vines are planted on stony clay-limestone hillsides, on gentle slopes well exposed to the sun which is perfect for our grapes of Grenache and Syrah.

TASTING NOTES

“Ripe red curranty fruit with savoury wild herbs to lend character. Really appealing, light and drinkable style. A very pleasant drink.” - **Decanter**

FOOD PAIRING

Pairs delightly with short ribs, a margarita pizza, and your favorite cobb salad.



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CRÉMANT DE LOIRE ROSÉ

Cheers-worthy occasions



LE GARENNE®

SUSTAINABLE FARMING

REGION

France / Loire Valley

GRAPES

100% Cabernet Franc

TERROIR

The very best quality grapes have been selected thanks to a long-standing relationship with winegrowers in the Loire Valley. The mild climate and the clay of Loire Valley are ideal for Cabernet Franc to craft this amazing Crémant de Loire Rose.

PRODUCTION

The grapes of Cabernet Franc are coming from Saumur Region. Each grape is hand-picked to preserve berries from oxidation and blended to be bottled for second fermentation with natural yeasts. Aged on laths for 18 months to bring more maturity and complexity before disgorgement.

TASTING NOTES

Light color with delicate rose-bright tints revealing a fine bead and subtle effervescence.

Fresh and acidulous. Notes of morello cherries, black currants, and cherries. Frangipani flowers mingle with the delicacy of mango, lychee, and passion fruit.

Lively and generous attack, revealing the freshness of zesty lime. Chalky and mineral mid-palate wrapped up in warm notes of blood orange. A finish of sweet bitterness of grapefruit. A firm hold on the palate with length and amplitude.

FOOD PAIRING

Perfect as an aperitive or a ceviche around the pool with friends or just under the stars with your loved ones.

TECHNICAL DATA

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CRÉMANT DE LOIRE

Celebrating with friends and family



LE GARENNE®

SUSTAINABLE FARMING

REGION

France / Loire Valley

GRAPES

France / Loire Valley

70% Chenin / 20% Chardonnay / 10% Cabernet Franc

TERROIR

The very best quality grapes have been selected thanks to a long-standing relationships with winegrowers in the Loire Valley. The mild climate and the clay of Loire Valley are ideal for Chenin blanc and Chardonnay to craft this amazing sparkling wine.

PRODUCTION

The primary grapes of Chardonnay are coming from Anjou region. The Cabernet Franc is coming from Saumur Region and the Chenin Blanc is coming from Vouvay Region. Each variety is hand-picked to preserve berries from oxydation and blended to be bottled for second fermentation with natural yeasts. Aged on laths for 18 months to bring more maturity and complexity before disgorgement.

TASTING NOTES

This Wine have a canary yellow, slightly straw-colored appearance. The bouquet is straightforward, dominated by lemon, pear and linden tree aromas. On the palate, the wine's structure is highlighted by the rounded flavor of quince, the aromatic liveliness of acacia and softness of strawberry.

FOOD PAIRING

Pairs well with foie gras accompanied by an arugula and citrus salads. It also is a good match to strawberries, pineapple, as well as an apple pie or key lime cheesecake.

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MUSCADET, CÔTES DE GRANLIEU SUR LIE

Garden Party



LE GARENNE

SUSTAINABLE FARMING



REGION

France / Loire Valley

GRAPES

100% Melon de Bourgogne

TERROIR

The soils are layered with orthogneiss, a cracked, mineral-rich rock through which the vine roots weave and nourish the vine.

PRODUCTION

The grapes were hand-picked, lightly pressed to retain their delicacy and purity of flavour and fermented at cool temperatures to preserve their aromas. The wine was left on its fine lees until the following spring to add complexity and extra richness.

TASTING NOTES

"This is the Muscadet you serve to friends who don't yet know they like Muscadet. The wine has an aromatic nose of golden apple, pear and white peach. Riper-leaning orchard fruit takes the lead on the palate in a reserved, elegant style." - Wine Enthusiast

FOOD PAIRING

An excellent wine for any seafood dish and light meat. Enjoy!



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PINOT NOIR

BBQ Chillout Party



LE GARENNE®

SUSTAINABLE FARMING

REGION

France

GRAPES

Pinot Noir 100%

PRODUCTION

After hand-harvesting, the grapes were gently de-stemmed into open-top fermenters, followed by a four-to-six-day cold soak for greater flavor and color extraction. The grapes were then inoculated with a natural yeast and punched down two or three times per day during their 7-day fermentation. After pressing, the wine was transferred into traditional small French oak barrels where it was aged for approximately 10 months.

TASTING NOTES

“A confluence of parsley, sage, rosemary, and thyme – the flavors are complex and seamless. Fresh strawberries and feral florals with a touch of cranberry compote are a prelude to a kiss of lingering bitterness.

Expressive yet refined, this would easily complement a hearty meal or spirited conversation.” – Meredith May - 93 points - The Tasting Panel Magazine 2024

FOOD PAIRING

Pair it with barbecued ribs and poultry, roasted salmon or hearty vegetarian entrees.



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SANCERRE ROSÉ

A Night at the Lake



LE GARENNE®

SUSTAINABLE FARMING

REGION

France / Loire Valley

GRAPES

Pinot Noir 100%

TERROIR

Calcareous clay soil, known as "terres blanches".

PRODUCTION

We contracted with family wine growers with sustainable growing practices. Most of them are located on the village of Verdigny to deliver the full complexity and minerality of Sancerre expression. The Pinot Noir grapes for this Sancerre rosé are grown mainly on the Silex (flint) soils, providing freshness and elegant structure. Crafted by Laurent Reverdy, 6th generation winemaker of Sancerre from Reverdy Estates located in Verdigny.

TASTING NOTES

"Delicate strawberry, raspberry and red cherry aromatics with a surge of minerality on the palate; bright, elegant and long." - Decanter

"Impressively rich in mouthfeel and very deep in flavor, it remains perfectly balanced by energetic acidity, along with a little tug of tannin in the finish that firms the wine's richness." - Meredith May - 92 points - The Tasting Panel Magazine

FOOD PAIRING

Delicious on its own or with grilled fish, mixed pepper bruschetta, olives and antipasti.

TECHNICAL DATA

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SANCERRE ROUGE

Cozy afterwork



REGION

France / Loire Valley

GRAPES

100% Pinot Noir

TERROIR

Grapes are grown on 15-year-old vines, planted at 8,000 vines per hectare on clay and chalk soils with areas of Portlandian clay. Yields are usually between 40 and 50hl/ha.

PRODUCTION

The grapes are 100% destemmed after harvest and are allowed to cold soak for several days before temperature-controlled fermentation. Pigeages and pump-overs take place during maceration, which lasts between 20 and 30 days depending upon the vintage. Malolactic fermentation is carried out in cuves and demi-muids, followed by ageing for 10 to 12 months. This wine is bottled straight from the barrel without fining or filtration. Crafted by Laurent Reverdy, 6th generation winemaker of Sancerre from Reverdy Estates located in Verdigny.

TASTING NOTES

Warm, red berry fruit characterizes this fresh Pinot Noir. Ripe tannins are balanced by fresh acidity and subtle oak on the finish.

FOOD PAIRING

A good match to fish such as red mullet or monkfish; would also work with a well-ripened Brie or Camembert.

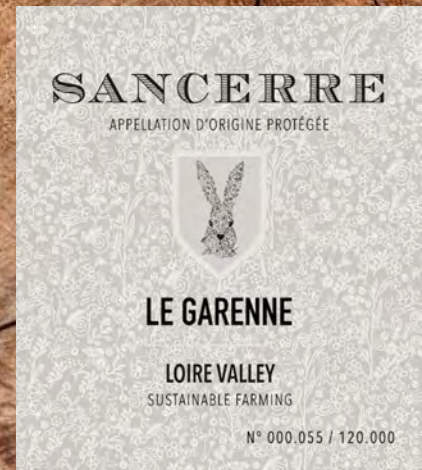
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LE GARENNE

SUSTAINABLE FARMING



SANCERRE WHITE

Under the Oak Tree



REGION

France / Loire Valley

GRAPES

100% Sauvignon Blanc

TERROIR

Our winegrowers blend grapes from each of Sancerre's three key soil types, Terres Blanches (limestone), Caillottes (chalky limestone) and Silex (flint).

PRODUCTION

From a single vineyard, vinified in stainless, no oak, no malolactic fermentation.

The grapes are hand-picked and gently pressed, fermented at 18°C by indigenous yeasts in stainless steel vats - all to preserve natural aromas, elegance and complexity. The final blend brings together the different elements of the three terroirs to create a balanced, complete wine. Crafted by Laurent Reverdy, 6th generation winemaker of Sancerre from Reverdy Estates located in Verdigny.

TASTING NOTES

"A delicate and complex Sancerre with great depth of fruit; the boisterous green aromatics often found in Sauvignon Blanc have been skilfully restrained, allowing fruity layers of green apples and lemons to show through." - Decanter

FOOD PAIRING

The wine comes from Verdigny at the heart of goat cheese country so is ideal with a soft tangy 'crottin'. Also great with delicate flat fish in a caper sauce.

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LE GARENNE

SUSTAINABLE FARMING



SAUVIGNON BLANC

Dusky Sunset Happy Hour



LE GARENNE®

SUSTAINABLE FARMING

REGION

France / Loire Valley

GRAPES

Sauvignon Blanc 100%

PRODUCTION

The winemakers select only quality parcels of wine from different estates and producers, each contributing key components to the finished blend. The goal is to create a range of wines of consistent quality that are delicious to drink on their own but also complement food well.

TASTING NOTES

“This wine wants to impress you on the palate. It opens with a restrained nose of Fuji apple, pear, orange blossom and crushed shells. It is more forward on the palate than the nose with rich, ripe fruit buttressed by streaks of tartness that add intrigue and then linger on the finish.”

Reggie Salomon - 90 points - Wine Enthusiast 2024

FOOD PAIRING

Drink on its own well chilled with grilled fish, Sushi or a V-Cobb Salad. Also good with a Lebanese meze or with tapas.



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VOUVRAY

Escape to the Country



LE GARENNE®

SUSTAINABLE FARMING



REGION

France / Loire Valley

GRAPES

Chenin Blanc 100%

TERROIR

Vouvray appellation, consisting of vines averaging 35 years old. The vineyard covers the freestone (Turonian limestone) hillsides, interspersed with confluent valleys, and covered with “perruche” (flint clay that produces its mineral character) and “arbuis” (calcareous clay soil that contributes to the power of the sweet wines).

PRODUCTION

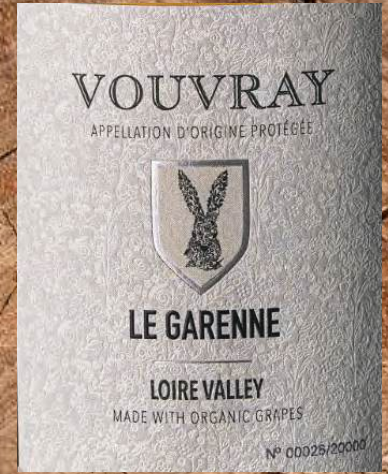
Traditional winemaking in stainless steel tank or in barrels.

TASTING NOTES

“Sumptuous baked apple, dried apricot and orange marmalade with a savoury, almond note. Beautifully rich and rounded with a racy acidity and a long, delicious finish.” - Decanter

FOOD PAIRING

Pair with roast chicken, New England clam chowder or spicy oriental dishes.



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LE GARENNE

LOIRE VALLEY

PRODUCT OF FRANCE
SUSTAINABLE FARMING



LE GARENNE

LOIRE VALLEY

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