

ALAIN DE LA TREILLE

MAISON FONDÉE EN 1885



VINS DE LA VALLÉE DE LA LOIRE

1 rue des Vignes • 41400 Saint Georges sur Cher

WHO IS ALAIN DE LA TREILLE?

ALAIN DE LA TREILLE was born in 1925 in Saint Georges sur Cher located in the heart of Touraine Vineyard. Farmer and wine enthusiast, he spent his life promoting Touraine area and Loire Valley wines.

During his career, he met Jean-Claude Bougrier, a winemaker from Saint Georges sur Cher. They became good friends, able to spend hours talking about Loire Valley wines style, terroir and how to improve the vinification process... When he died in 1985, Jean-Claude Bougrier decided to create a wine brand to pay tribute to his good friend.

ALAIN DE LA TREILLE wines were born...



Jean-Claude BOUGRIER

OUR VARIETALS

SAUVIGNON: Nice golden color with green sheen and a very aromatic and fruity nose with flowers sense. To be served Chilled (10-12°) as an aperitive, with all your charcuteries, fish meals and seafood. Don't hesitate to try it with any goat cheese.

CHARDONNAY: A characteristic pale yellow with a shade of gold and subtle nose that will remind you the fresh butter nuts and roasted almonds. On the palate, it is full bodied and fruity with a pleasant roundness. Best friend as an aperitive or with freshwater fish, shellfish and goat cheeses

LE ROSÉ: This dry Rosé (blend of Gamay 40%, Cabernet Franc 40% and Pinot Noir 20%) is very aromatic on the fruitiness with a great style and elegance. Ideal for warm days in the garden, barbecue, salads, poultry dishes and of course aperitif.

CABERNET FRANC: Bright intense purple color, offers complex and mineral aromas and finally red fruits scents like blackcurrant and blueberry. Ideal with roasted meats, « charcuteries » or any good cheese.

PINOT NOIR: Beautifully balanced with an elegant ruby robe. The mouth is velvety with black cherry aromas. It delights those who prefer drinking red wine with fish and is an ideal partner with charcuterie, white meats and mild cheeses.



ALAIN DE LA TREILLE TODAY

Vineyards owner and winemaker in the heart of Loire Valley since 1885 and six generations, FAMILLE BOUGRIER creates diverse and delicate wines on the most prestigious vineyards (Sancerre, Touraine, Vouvray, Anjou, Muscadet) with the same passion and aim: Offering the best expression of the Loire Valley with the highest respect of land and people...

Lionel Métaireau is the winemaker of ALAIN DE LA TREILLE wines since 2008. He is native of Le Pallet in the Muscadet Vineyard, close to Nantes.

Lionel is born in the winemaking world, being the 6th generation of his own family domain. He has joined the winery with the aim of revealing Loire Valley wines with a unique style.



OUR LOIRE VALLEY AOP

MUSCADET SEVRE & MAINE

Melon de Bourgogne

This great dry white wine offers a unique style with a fine and delicate minerality... Beautiful tension on the palate followed by hints of flower, melon and lime, that finishes with a refreshing crispness. To be served chilled (50-54°F) with all fishes, seafood with especially oysters and do not hesitate to match it with a great goat cheese.

TOURAINÉ SAUVIGNON AOP

Sauvignon blanc

Crisp and refreshing, with rich, ripe lime and grapefruit aromas. Great elegance with mineral style and despite everything some kind of roundness. Ideal for the Aperitif, any cooked fish such as smoked and grilled salmon but also obviously with a Goat Cheese.

VOUVRAY AOP

Chenin blanc

Stunning with its elegance and freshness, which carry through the ripe fruity palate, marrying with hints of honey and apricots. An amazing Chenin Blanc, that will be Great with BBQ Pork Spareribs or a gourmet Apple pie...

CHINON

Cabernet franc

Our Chinon, with its bright intense purple colour, offers complex and mineral aromas and finally red fruits scents like blackcurrant and blueberry. To be served at temperature (60-64°F), with roasted meats, « charcuteries » or any good cheese.



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