Jenny & François Selections
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Claude Courtois, Etourneaux

Producer	Claude Courtois
Vendor	Jenny & François Selections
Category	Wine - Still - Red
Grape variety	Gamay
Region	Loire Valley, France
Appellation	Vin de Table
Features	Organic, Biodynamic

Product information

Yields: 40 hl/ha
Soil: Limestone.
Hand-harvested, destemmed & gentle press. Aged for 24 months in old barrels and one year in bottle.

Tasting Note: Easy drinking with nice pepper notes and beautiful stony minerality.

Pairing: Serve w/ savory chicken dishes, paté, cured meats & young or aged mild cheeses on rustic bread or simply by itself.

Producer information

Claude Courtois has created a small farm which exemplifies what biodynamics is all about in terms of biodiversity and self-sufficiancy, although he does not consider himself to be a biodynamic grower. He farms a balanced & completely chemical free 13 hectares of vines in the heart of the VDP Sologne. Courtois also grows organic wheat, which he feeds to his cows. “Nothing comes into my vineyard,” he says, meaning no chemicals ever. He has created a well- balanced, bio-diversity with trees, fruit trees, vines, woods, fields. No pesticides, herbicides, fungicides, chemical fertilizers, or synthetic chemicals of any kind are allowed on the vines or in the soil of the vineyards. He has his own methods for promoting the diverse life of the soil. The grapes—Gamay, Cabernet Franc, Côt (Malbec), Cabernet Sauvignon, Sauvignon Blanc & Pineau d’ Aunis—are harvested by hand & only indigenous yeast are used during fermentation. Claude regards the soil on his farm as a living organism. He lives in harmony with nature & the wines he crafts are a pure & vibrantly alive testament to outstanding Biodynamic winemaking.