



TEYRAS  
DE GRANDVAL  
Chinon

## Teyras Chenin 2023

### The estate

Teyras de Grandval was established in 2023 following the acquisition of Domaine Jaulin Plaisantin by Anatole de La Brosse, owner and winemaker of Domaine des Closiers since 2019.

The estate is located in Cravant-les-Côteaux, one of the emblematic villages of the Chinon appellation. It extends over 17 hectares of vineyards, primarily situated on the hillsides of Cravant. Approximately 16 hectares are planted with Cabernet Franc and one hectare with Chenin Blanc. The estate is certified organic (Ecocert).

The soils are predominantly clay-siliceous and clay-limestone with millarge on the slopes, while the plains feature clay-siliceous and clay-sandy soils. The hillside vineyards benefit from a south to south-east exposure.

“Our ambition is to make Teyras de Grandval one of the leading estates of the Chinon appellation. As we did in Parnay, we work with deep respect for the individuality of each terroir in order to preserve the typicity of the appellation.”

### The Teyras Chenin cuvée

The *Teyras Chenin* cuvée comes from our Chenin plots located on the slopes of Cravant-les-Côteaux. The millarge limestone soils bring character and finesse to the wine.

The grapes are harvested by hand and undergo four successive sorting stages before pressing. The wine is then aged for 12 months in oak barrels (100%) in order to refine the Chenin while preserving its freshness and vibrant tension.

No products are added throughout the winemaking process, apart from small amounts of SO<sub>2</sub> to ensure the stability of the wines, particularly during transport.



**Origin :** Chinon  
**Grape :** Chenin blanc  
**Alcohol :** 12,5 % Alc. / Vol.  
**Harvest :** Handpicked  
**Ageing :** Barrels (100 %)  
**Total acidity :** 3,96 (g H<sub>2</sub>SO<sub>4</sub> / L)  
**Vol acidity :** 0,5 (g H<sub>2</sub>SO<sub>4</sub> / L)  
**Energetic value :** 75 Kcal - 310 KJ / 100 mL