

Vins de Châteaumeillant
Vins de pays du Val de Loire et de l'Allier
Domaine du Chaillot

One day,
Men and land met...
Pinches of love and
Savoir faire
Were added...
The divine blend occurred...

A Red wine,
A Rosé wine...

A natural grape,
Full of flavors...

Pierre PICOT, wine grower

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HISTORY

Châteaumeillant was already known for its vineyards in the 5th century.

In those days ,the Romans ruled Gaul .

Amphorae were used to transport wine . Today we regularly find these witnesses of the past in the ground Gamay, the native variety of Beaujolais was imported and by 1830 became the most widely planted vine in the area.

At that time people in Vesdun started replanting .

Estates grew and were renowned for the quality of their wine.

Phylloxera gradually devastated the vineyards and the production slowly declined after World War one .

But wine was still present in the memory of the inhabitants of Vesdun and so, it was interesting to use this memory as the basis of wine making revival.

Willing to start again with great quality in Vesdun, I decided to buy some hectares of land, creating the « Chaillot estate ».

This adventure began in 1993. Passion and tenacity have been necessary to keep on and make the prestigious legend of wines in Vesdun revive.



« In the Heartland of France, deep south in the Cher department ».

SOIL AND CLIMATE

We are located between the Paris Bassin and the beginning of the Massif Central .

Two kinds of soils are representative on our estate, clayey sands and mica schist in one hand, sandstone and gneiss in the other with the presence in both cases of unrefined elements.

Our winter temperatures are rather mild thanks to the ocean climate.

WINE MAKING

The wine growing tradition of the guaranteed vintage is based on the Gamay variety descended from both 60 years old vines and new plants.

Modern technologies in the wine making process, (such as the control of temperatures) reinforce and develop the choice of this variety. At the estate, we exclusively use black gamay with white juice. That's why our wine is so special, so unique, so different from the other gamay.

In order to elaborate a first rate product and let the vineyards express all their richness through the wine, it is essential to control the outputs. At the estate, we impose ourselves a production of 50 hectoliters an hectare to keep the richness of the aromas.

GRAPE HARVEST

The end of August always rewards us of our work in pruning and in choosing the best grapes.

Mild and sunny September greatly influences the quality of our harvest.

Early October, the last analysis concerning the ripeness decides of the « ban des vendanges ».

This is the day when the top of the ripeness is reached. We practise hand made grape harvesting.

Once at the cellar the grapes are laid on a conveyor belt where experienced people choose the grapes corresponding to our quality criteria.

The viticultural past of Vesdun was a proof of the richness of its native land. For some years now, we've decided to make the secrets of a sleeping nature express themselves again.

