

GRAINS de CONFIDENCE

TECHNICAL NOTE

DESIGNATION

IGP Charentais

VARIETY

30% Cabernet Sauvignon
40% Merlot
30% Syrah

PRODUCTION

25 Hl/Ha

TERROIR

Gravelly and clay soils

VINIFICATION

Guyot double prune
Manual Leaf removal and harvesting
Grape in cold room

AGING

18 months with stirring
In depth selection of barrels

TASTING NOTES

Complex and elegant nose : spiced, liquorice, dark fruits
Opulent and gourmet attack
Well balanced wine with depth

FOOD PAIRINGS

Red meat, and cheese
16°C drinking



TECHNICAL SHEET

DESIGNATION

IGP Charentais

VARIETY

100% Chardonnay

PRODUCTION

25 Hl/Ha

TERROIR

Gravelly and clay soils

VINIFICATION

Guyot double prune
Manual Leaf removal and harvesting
Grape in cold room

AGING

18 months with stirring
In depth selection of barrels

TASTING NOTES

Complex and elegant nose : apricot, wooded, dark fruits
Opulant and gourmet attack
Well balanced wine with depth

FOOD PAIRINGS

Grilled fish and seafood
Drink between 6 et 10°C



« A trilogy resulting from the meeting of a winegrower, Julien Bonneau and a chef, Alexandre Lavigne. Roots of vines and friendship, Grains d'Estuaire is above all the fruit of nature... »

Arcane

TECHNICAL SHEET

APPELLATION

IGP Charentais

VARIETY

100% Syrah

PRODUCTION

35 Hl/Ha
½ Hectares

TERROIR

Gravelly soils
South orientation on the hills bordering the Estuary

VINIFICATION

Green harvest and leaf removal
Manuel harvest

AGING

Hand-punching in a 60Hl oak casks
Ageing in 400L barrels for 6 months

TASTING NOTES

Spiced nose : white pepper, nutmeg and woody aromas
Fleshy attack, rich in mouth, silky tanins
Very nice aromatic persistence of spices and pepper

FOOD PAIRINGS

Meats, filet mignon, stew, and goat cheese
Drink young between 16 et 18C°



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Grains de Folie

TECHNICAL SHEET

APPELLATION

IGP Charentais

VARIETY

100% Chardonnay

PRODUCTION

35 Hl/Ha
2 Hectares

TERROIR

Sandy, silty and clayey soils
South orientation, on the hills bordering the Estuary

VINIFICATION

Manual harvest at optimum maturity

AGING

3 months ageing in news barrels
3 months ageing in barrels from one wine
Regular stirring

TASTING NOTES

Pretty nose of exotic fruits, pineapple, and vanilla
Smooth, with nice acidity and good lenght
Buttery and exotic fruits notes

FOOD MATCHING

Cooked fish, scallops, poultry and hard cheese
Drink between 10 et 12C°



JULIEN BONNEAU - DOMAINE GRAINS D'ESTUAIRE

28 Les Grelands - 33820 Saint Ciers sur Gironde | Tel. 05 57 32 65 98 | jbonneau@wanadoo.fr

www.grainsdestuaire.fr

« Born under the same star as the daughter of Alexandre Lavigne, the cuvée Emma embodies the purity of a natural wine. It is a real wonder to see the culmination of such a wine. The pleasure of accompanying his baby at the peak... »

CUVÉE

EMMA



TECHNICAL SHEET

APPELLATION

IGP Charentais

VARIETY

100% Merlot

PRODUCTION

40 Hl/Ha

TERROIR

Gravelly and clay soils

VINIFICATION

Machine harvesting by night

AGING

No yeast added to the alcoholic fermentation
No sulfite added
Aged on lees for 6 months

TASTING NOTES

Powerful and elegant nose with dark fruits flavors
Rich and full-body wine on the palate
Long finish structured by a well-balanced acidity

FOOD PAIRINGS

Aperitif, well matched with red meat
Drink between 14 et 16C°



Organic wine – no sulphites

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DESIGNATION

IGP Charentais

VARIETY

100% Syrah

PRODUCTION

40 Hl/Ha

TERROIR

Gravelly and clay soils

VINIFICATION

Mechanical harvest and selecting
Technics of low temperature and inert
environment for grapes pressing

AGING

No sulfite added
Aged on lees for 3 months

TASTING NOTES

Expressive nose on candy, red fruits and raspberry
Ample and gourmet on the palate
Intense aromatic finish with silky mouth feel

FOOD PAIRINGS

Ideal with delicatessen and fish with amerian sauce
Drink between 14 and 16°C

CUVÉE



EMMA

TECHNICAL SHEET



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APPELLATION

IGP Charentais

VARIETY

100% Sauvignon blanc

PRODUCTION

50 Hl/Ha

TERROIR

Gravelly and clay soils

VINIFICATION

Leaf-stripping device out and green-harvesting
Hand-harvesting in cold temperature

AGING

No yeast added to the alcoholic fermentation
No sulfite added
Aged on lees for 8 months in French old barrels

TASTING NOTES

Very powerful and elegant nose with orange zest,
caramel and peach flavors
Rich and opulent on the palate
Long finish and well balanced on the acidity

FOOD PAIRINGS

Aperitif, grilled fish, Comté, or goat cheese
Drink between 14 and 16 °C

CUVÉE



EMMA

TECHNICAL SHEET



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LA MALICE D'EMMA

NATURAL SPARKLING

TECHNICAL SHEET

APPELLATION

Vin de France

VARIETY

80% Chardonnay
20% Rolle

PRODUCTION

2400 bouteilles

TERROIR

Clay-limestone soil
South west exposure

VINIFICATION

Wild yeast added to alcoholic fermentation
Disgorging without dosage

TASTING NOTES

Citrus and lemon flavors
Attractive aromatic expression
Round and expressive sparkling wine, nice acidity
Long and aromatic finish

FOOD MATCHING

Aperitif, cake and pastries, sea food
Drink between 4 et 6C°



« Whether they are simmering the delicious dishes of Alexandre Lavigne restaurant's, or whether they bring Julien Bonneau's vineyard to life from the top of their henhouse, the Cocotte inspired this cuvée ... To each his own Cocotte ! »

Grains de Cocotte

TECHNICAL SHEET

APPELLATION

IGP Charentais

VARIETY

70% Merlot
30% Syrah

PRODUCTION

70 Hl/Ha

TERROIR

Sandy-silty, gravelly soils
South orientation on the hillside bordering the Estuary

CULTIVATION

Sustainable cultural practises
Mechanical harvest and leave thinning
Cold temperature harvest

AGING

6 months ageing on fine lees

TASTING NOTES

Fruity and fresh nose
Generous mouth and great structure

FOOD PAIRINGS

Aperitif, delicatessen and red meats
Drink at 16°C



*« Whether they are simmering the delicious dishes of Alexandre Lavigne restaurant's,
or whether they bring Julien Bonneau's vineyard to life from the top of their
henhouse, the Cocotte inspired this cuvée ... To each his own Cocotte ! »*

Gris de Cocotte

TECHNICAL SHEET

APPELLATION

IGP Charentais

VARIETY

100% Cabernet Sauvignon

PRODUCTION

65 Hl/Ha
2 Hectares

TERROIR

Sandy-silty soils
South orientation on the hillside bordering the Estuary

VINIFICATION

Sustainable cultural practises
Disbudding and mechanical harvest

AGING

6 months ageing on fine lees

TASTING NOTES

Floral nose, very expressive
Keen and gourmet mouth

FOOD PAIRINGS

Ideal as an aperitif or with fish
Drink between 6 et 10°C



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Grains de Cocotte

TECHNICAL SHEET

APPELLATION

IGP Charentais

VARIETY

50% Sauvignon blanc

50% Chardonnay

PRODUCTION

65 Hl/Ha

2 Hectares

TERROIR

Silty and gravelly soils

South orientation on the hillside bordering the Estuary

VINIFICATION

Sustainable cultural practises

Mechanical harvest and leave thinning

AGING

6 months ageing in stainless steel vats

TASTING NOTES

Nice nose of exotic fruits and citrus

Sweet and gourmet in mouth

FOOD PAIRINGS

Perfect for aperitif or with seafood

Drink between 6 et 8°C



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Grains de Cocotte

TECHNICAL SHEET

APPELLATION

IGP Charentais

VARIETY

100% Colombard

PRODUCTION

6000 bottles

TERROIR

Clay-limestone soils

VINIFICATION

Direct pressing

Low temperature fermentation

AGING

Aging on lees during 5 months

TASTING NOTES

An expressive wine with citrus and floral notes.

In mouth, a very nice salinity and superb aromatic length.

FOOD PAIRINGS

Ideal as an aperitif, and also with sea food.

To drink between 6 et 8°C.





Rocket Man



APPELLATION

AOP Blaye Côtes de Bordeaux

VARIETY

100% Merlot

PRODUCTION

40 HI/Ha

TERROIR

Gravelly soil and clay

VINIFICATION

Selection of the best grappes

Macération pré-fermentaire à froid

Fermentation with natural yeasts

MATURING

No sulfite added

Aged on lees for 6 months

TASTING

Noze very aromatic, powerfull of flavours, very juicy and freshness, silky tannins.

FOOD MATCHING

Aperitif, well matched with red meat. Drink between 14 et 16C

