



Since 1508, the Plou family has grown vines nearby Amboise, in the heart of the Loire Valley, historic area renowned for its Châteaux and its beautiful landscapes.

### **Terroir and climate :**

The soil is mainly composed of limestone and clay. The vineyard spreads over slopes and plateaux of various expositions. The sub-soil is chalky, called « tuffeau ». It is 50 meters deep, retaining water and freshness. The climate is mild, influenced by the proximity of the Atlantic ocean, the Loire river and the large forests of Sologne.

### **Vineyard :**

Vines are planted at high density (6600 vines per hectare). Cover crop is used between the vine rows to favour wild life, absorb excess rainfall and restrict the yields. Pruning, trimming and leaf management, everything is done to get optimal ripening. In difficult vintages, green harvest is also used to get more homogeneous quality. Sustainable approach of vineyard disease management. « Sexual confusion » used against insects in order to limit treatments. Ploughing rather than use of herbicide.

### **CAILLOUX BLANCS 100% MALBEC**

Classic winemaking in tank. 3 months in stainless steel during the winter in order to lower the acidity, then 3 months in concrete tank to make the wine softer and more approachable when it's young.

Coming from a soil of small white stones « Cailloux blancs », this wine shows a mineral expression and fine tannins. With a clay subsoil, it also has a round and fruity character. The result combines a medium to full bodied palate with notes of dark cherry, which will keep for 10 years. To pair with games and cheeses.

