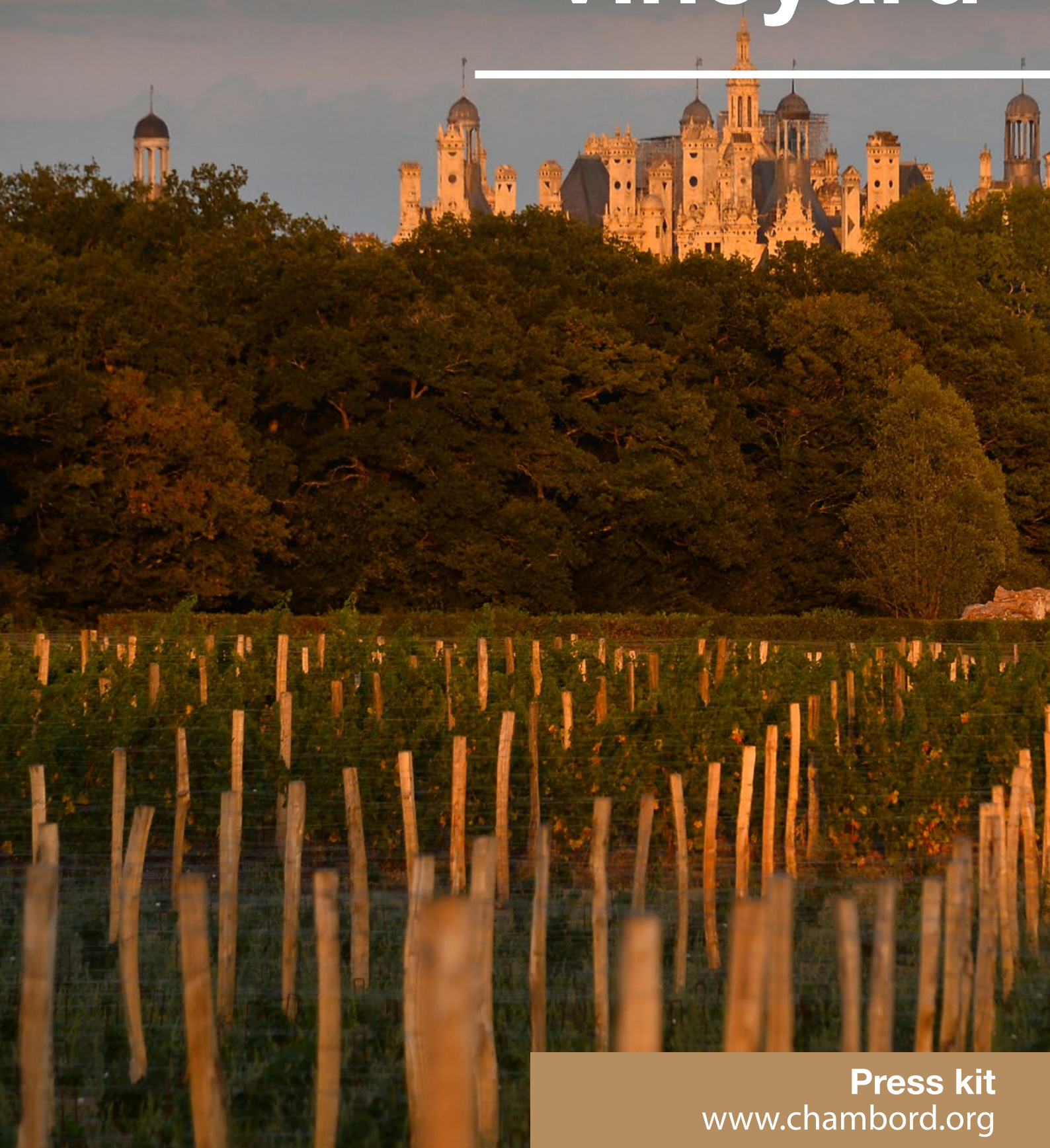




The Chambord vineyard



Press kit
www.chambord.org

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Sustainable Chambord, Agricultural Chambord

The Domaine national de Chambord is determined to contribute to the urgent need for ecological transitions, particularly through maintenance and enhancement of the incomparable biodiversity of its park. With area totaling 5440 hectares and protected by a 32-kilometer-long (20 miles) external wall, the Domaine national de Chambord is the largest enclosed park in Europe. Registered in the Natura 2000 network, the park hosts an unmatched variety of fauna and flora.

For several years now, Chambord has been pursuing sustainable development initiatives: managed

mowing, organic viticulture, permaculture vegetable gardening, conservation of traditional species such as the black Sologne bee, with about forty hives on the estate, and the Sologne sheep, with a dynamic eco-grazing herd.

The production of organic wine and vegetables revives an agricultural and production vocation in an estate cultivated by men and women for several centuries. Until the 1950s, a dozen farms operated on the estate.

A historic vineyard

The Chambord viticulture project is of historic interest. Archives attest to the presence of vines at Chambord as early as during medieval times (farms and religious communities were present prior to construction of the monument). In 1519, François I ordered the beginning of the construction of the château.

That same year, a royal decree shows that he brought 80,000 vines, of the grape variety reputedly at the origin of the Romorantin varietal, from Beaune in Burgundy to be planted in the Loire Valley. This is the vine variety that Chambord notably replanted in 2015 for the celebration of the 500th anniversary of the estate in 2019. In accordance with eco-responsible agricultural practices, fourteen hectares of Romorantin were planted a few kilometers from the chateau, in the Ormetrou area.

The initial mentions of vines in Chambord

A number of documents attest to the presence of vines on Chambord grounds in the 15th century. Limited in size, these plots of vines were curtilages or dependencies of houses and small farms.

We are still finding some references to the small vineyards from 1547, during the visit of the farms of the park by the officers of King Henry II. In any case, the vine is part of the traditional landscape and agricultural activities of the Chambord estate; it reflects a popular viticulture, intended for domestic consumption.



A wine-growing holding in the late 18th century

A few years after the abolition of the royal hunting captaincy of Chambord (1777), the viability of the park was questioned. A memorandum was written by physiocrats to define the extent of its possible development and profitability.

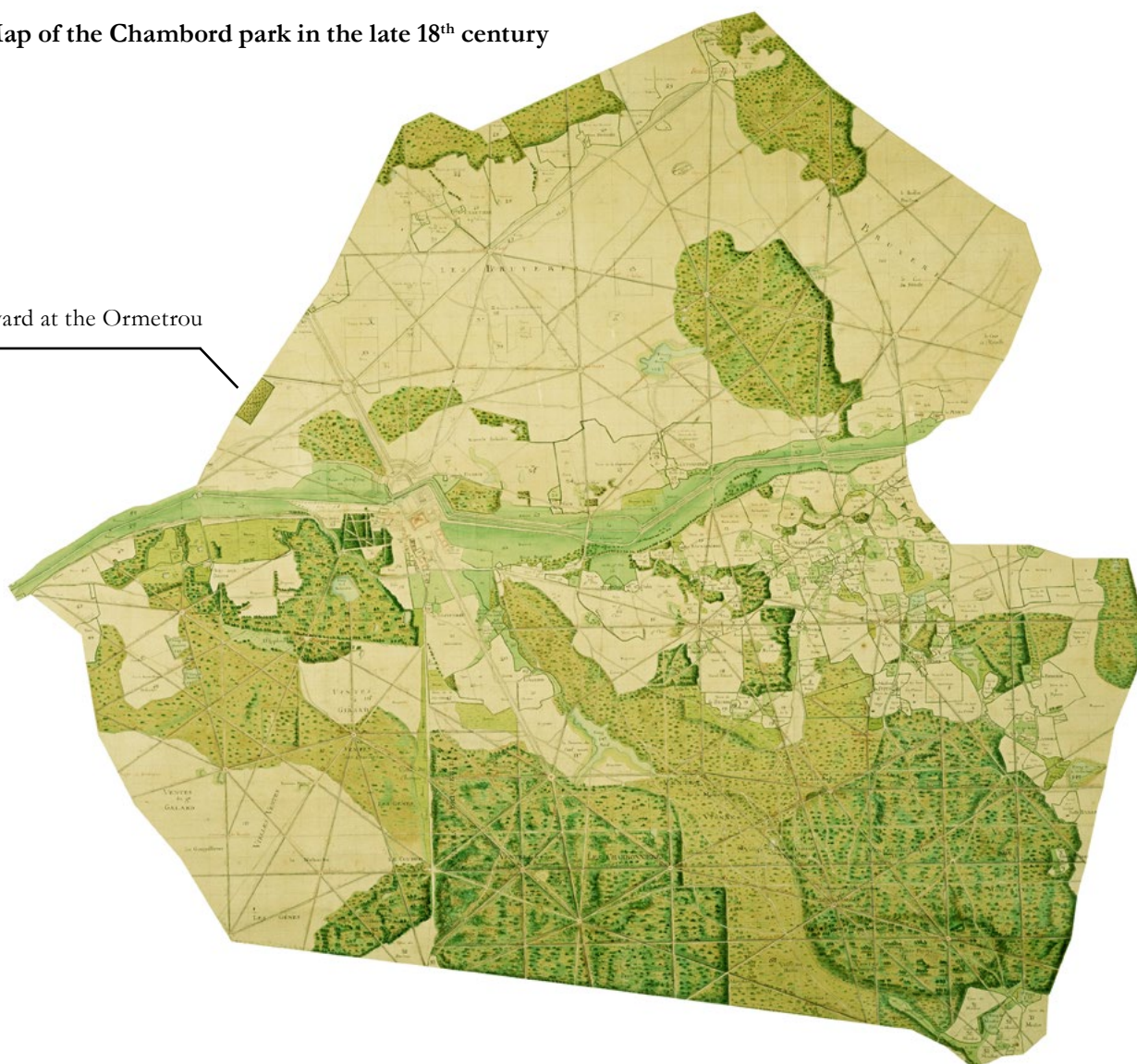
A proposal was put forth to plant sixty acres of vines “on an arid hillside facing the château” – likely describing the Ormetrou plain.

This proposal was partially achieved in 1787 with the planting of ten acres of non-grafted Auvergnat white or pinot red vines. This vineyard appears on several maps and plans from the late 18th and early 19th centuries.

It also appeared in an inventory of the Chambord park drawn up in 1817, where it still occupied an area of five hectares. It is on site of this former farm that the new Chambord vineyard was planted in 2015.

A Map of the Chambord park in the late 18th century

Vineyard at the Ormetrou



Viticulture production

The vineyard was planted with north-south exposure. The soil is predominantly sandy, mixed with clay in the subsoil. Chambord wines are produced with eco-certified organic agriculture. Grapes are hand harvested annually by volunteers and Chambord agents alike. Chambord currently possesses a formidable vineyard holding. The first Chambord harvest took place in September 2018, covering four hectares.

Seventy-five hectoliters of the pinot noir gamay blend and twenty-six hectoliters of the Romorantin variety were harvested at that time. The first bottles were sold in March 2019, for the 500-year vintage. In 2021, for this last recent harvest, 128 hectoliters were harvested, for production of 17066 bottles.

THE GRAPE VARIETIES

The wines being produced are:

- a red wine, a blend of Pinot Noir and Gamay (about 84% Pinot Noir and 16% Gamay, in accordance with the “AOC Cheverny” specifications),
- a white wine made from the Orbois variety blended with the Sauvignon variety (about 60% Sauvignon and 40% Orbois, in accordance with the “AOC Cheverny” specifications),
- a white wine made from a single historical grape variety called Romorantin.

Five grape varieties have been planted progressively since 2015 until 2019, on more than fourteen hectares.



- Four hectares of Romorantin stemming from a pre-phyloxera vine,
- Four hectares of Pinot Noir,
- Three hectares of Sauvignon,
- Two hectares of Orbois,
- One hectare of Gamay.

Partnership with the House of Henry Marionnet



The Chambord vines are operated under state management and managed by a winegrower recruited by the estate, under contract with an eco-certified laboratory and with the advice of the Marionnet family.

In 1999, Henry Marionnet discovered and acquired a pre-phyloxera non-grafted grapevine planted before the 1850's. The oldest parcel in France, it is entirely composed of original stems.





A new winery for Chambord

The Chambord winery is located in the old buildings of the Ormetrou farm, near the vineyards. The buildings, made up of two barns, one dating from the 17th century, and the other from the early 19th century, have been renovated to accommodate 14 stainless steel vats and some oak barrels from Chambord's forest. The shed's old metal frame was enlarged and two bays and wood paneling were added.

The rehabilitation was completed the first trimester of 2022, after one year. A tasting room had been set up in the former dwelling house, with a magnificent view of the château.

On 4 July 2022, the Chambord winery was inaugurated by Jean d'Haussonville, general director of Chambord, in the presence of Daniel Collay, president of Groupama Paris Val de Loire, the project's main sponsor. Through this installation, Chambord stands out as a wine-growing destination evoking the emotion of gastronomy specific to the Val de Loire region and showcasing a certain French art of living.



The winery was designed by teams from le Domaine national de Chambord (building and garden department).

Several local companies contributed to its construction, including:

- Guèble: stonework masonry,
- Cadet: roofing,
- Equans: electrical and computerized networks,
- Croixmarie: the exterior joinery,
- Camus: the vaulted opening between the two barns in the form of a monumental stone arch,
- les Ateliers Férignac, from Hautefort: the carpentry,
- Métalinox: stainless steel vats,
- Chalignac de Cognac: the hydraulic networks and technical management of the process,
- APBI: the resin floor,
- AB Coordination: workplace safety



Some key figures

- Total work expense 2,266,523 €
- Grants from Monuments Historiques: 369,459 €
- Corporate sponsors: 250,000 €
- Vine sponsorship since 2015: 770,000 €

Will there soon be a horse in the vines?

In May 2022, for one day, the vineyard welcomed a draft horse.

In the future, with a mechanical plough, the horse could replace the tractor during sensitive ploughing operations at the stems of the vine stocks.



The technical specifications

CHAMBORD PINOT NOIR AND AOC CHEVERNY RED WINE

■ Château de Chambord « AOC » Cheverny

■ Pinot Noir, Gamay

Conservation: 7 to 10 years

Conservation temperature: between 14° and 16° C

Technique

The grapes are emptied in whole bunches (without destemming) in stainless steel vats. Due to the indigenous yeast present on the grape skin, fermentation proceeds naturally; the juice is gradually transformed into wine inside each grape.

The Pinot Noir is blended with Gamay (about 16%).
Ageing in Chambord barrels started in 2022.

Aromas:

The color is highly pronounced and its aromas are close to those of black fruits: blackberry, cherry, black currant. The palate is rich, combining density, complexity and the fineness of Pinot noir.

Wine and food pairings:

The red wine of Chambord is ideally served throughout a meal; with its fruity taste and long-lasting taste, it will accentuate both red and white meats.



CHAMBORD ROMORANTIN WHITE WINE

■ « Vin de France » Domaine national de Chambord

■ Soon to come « AOP » Cour-Cheverny

■ Single-varietal Romorantin

■ Non-grafted vine stocks

Conservation time: 5 to 10 years

Conservation temperature: from 8° to 10° C

Technique

The grapes are harvested when they are very ripe, gorged with sugar to ensure balance between acidity and maturity. The grapes are destemmed in a state-of-the-art wine press, in an inert gas. Fermentation takes place slowly at low temperatures, without malolactic fermentation.

Aromas:

Fresh and exuberant, Romorantin perfectly combines elegance and complexity. An exceptionally crisp and elegant wine, with notes of lemon, quince, linden and flowers.

Wine and food pairings:

The white wine of Chambord, consumed as an aperitif, is a perfect accompaniment to cold cuts. During a meal, single-varietal Romorantin goes particularly well with white-butter fish and white meat.



CHAMBORD SAUVIGNON AND AOC CHEVERNY WHITE WINE

- Domaine de Chambord, « IGP Val de Loire »
- Sauvignon, Orbois

Conservation time: 2 to 3 years

Conservation temperature: from 8° to 10° C

Technique

Vinification can differ each year according to the vintage, the maturity and the acidity of the vendange. Globally speaking, this Sauvignon is often elaborated from pellicular maceration. Once picked, the grape is destemmed and put in vats for approximately 18 hours, and then pressed. After which, the juice is put in vats to slowly ferment at a temperature of 15°.

Aromas:

Delicately smoked and fruity. One senses the presence of pineapple, grapefruit and a little blackcurrant.

Wine and food pairings:

It can be drunk as an aperitif, at the beginning of the meal and goes beautifully with shellfish, sea or river fish, cold meats, white meats and goat cheese. With Val de Loire asparagus in a cream sauce, it is simply sublime.



Wine labeling

Labeling paying homage to the history of Chambord.

The label presents motifs specific to Chambord such as the double C, and royal symbols such as the crown of François I or the fleur-de-lis.

The «baroness» bottle was chosen in memory of a model from the personal cellar of the Maréchal de Saxe, a guest of Chambord in the mid-18th century, of which a specimen was discovered from archeological digs. The cork likewise bears the double C of Chambord.



Wine-related products

Several wine-related products and accessories are available in Chambord's boutiques and on its online store, including leather glasses and coasters marked with the Chambord seal or a deer antler corkscrew.

Online shop :

<https://boutiquedechambord.fr/>



Where to find Chambord wine?

You can find Chambord wines in numerous restaurants in the region (Fleur de Loire in Blois, Petit Bistro in Blois), in Lyon (Tetedoie) and in Paris (La Régalade), Paris 1er, (Le Griffonnier), Paris 8ème, Café Varenne, Paris 7ème).

Chambord wines are also available for purchase in several outlets:

IN THE TWO CHAMBORD GIFT SHOPS (hall and château)

IN THE CENTRE-VAL-DE-LOIRE REGION

- **France terroir**
4, rue du Commerce – 41000 Blois
- **Office du tourisme**
5, rue de la voute du Château – 41000 Blois
- **Vrac & Bio**
13, rue des Orfèvres - 4100 Blois
- **Caviste « Au Gré du Vin »**
28, avenue du Maréchal Maunoury - 41000 Blois
- **La Bourriche aux Appétits - Comptoir de Loire**
Le Lac de Loire - 41350 Vineuil
- **La Biscuiterie de Chambord**
30 bis, rue de Chambord - 41250 Maslives
- **La Vinithèque**
1 rue d'Avignon – 45000 Orléans
- **Caviste « Palais Gourmets »**
4, place de la paix – 41200 Romorantin

IN PARIS

- **Cave Vino sapiens**
145, rue Saint Dominique – 75007 Paris
- **Caves Bossetti - NEW**
34, rue des Archives – 75004 Paris
164 bis, avenue de Paris – 94300 Vincennes
- **Restaurant Le Mazenay - NEW**
46, rue de Montmorency - 75003 Paris

À LYON

- **Cave Vino sapiens**
73, rue de Trion - 69005 Lyon





Sponsorship of the vines

Valuable expertise, loyal patrons

This year, sponsors continued to contribute their expertise to the National Estate of Chambord.

For the third time this year, the corks for the bottles were graciously provided by the EMBAG company for the red and white AOC Cheverny and by the Lafitte Liège company for the Romorantin.

The bottles of the 2021 vintage are once again adorned with gold, silver and burgundy pewter capsules, offered by Rivercap.

We would also like to thank the sponsors for the vats, Mr. Jacques Boisseaux, Mr. Jean-Claude Boulay and the companies Wiame and Raer, as well as Groupama Paris Val-de-Loire, the main sponsor of the winery.



Groupama
PARIS VAL DE LOIRE



Adopt a Chambord vine plant

By adopting a vine plant, you contribute to the development of Chambord.

A plaque with your name (or the name of a person of your choice) will be placed on your vine; associating you with the history of Chambord and the promotion of the French art of living.

The planting operation began in 2015 and has been ongoing. The adoption of a vine plant for 1000€ comes with the right to the preferential purchase of bottles of the following years' vintages. You will be regularly informed of the evolution of your vine and invited once a year to a prestigious event organized for the patrons of the Ormetrou vineyard.

Send your payment:

- by check to the order of M. l'Agent comptable du Domaine national de Chambord
- by bank transfer to Trésor Public
Bank code: 10071
Branch code: 41000
Account number: 00001000208
(clé : 12)
Reference : IBAN FR 76 1007 1410
0000 0010 0020 812. BIC TRPUFRP1.

Address your settlement to :

Direction de la communication, de la marque et du mécénat
Domaine national de Chambord
41250 Chambord

And you will receive:

- your tax ruling
- your certificate of adoption

For further information: mecenat@chambord.org - tel. 02 54 50 40 26





■ Contacts

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VINEWARD

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Follow Chambord



[@chateaudechambord](https://www.instagram.com/chateaudechambord)

www.chambord.org

All photographs are available
on request from
communication@chambord.org