



The Chambord vineyard



Press kit

www.chambord.org

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The Domaine national de Chambord is determined to contribute providing solutions to climate change, 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 Ist ordered the beginning of the construction of the chateau.

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.

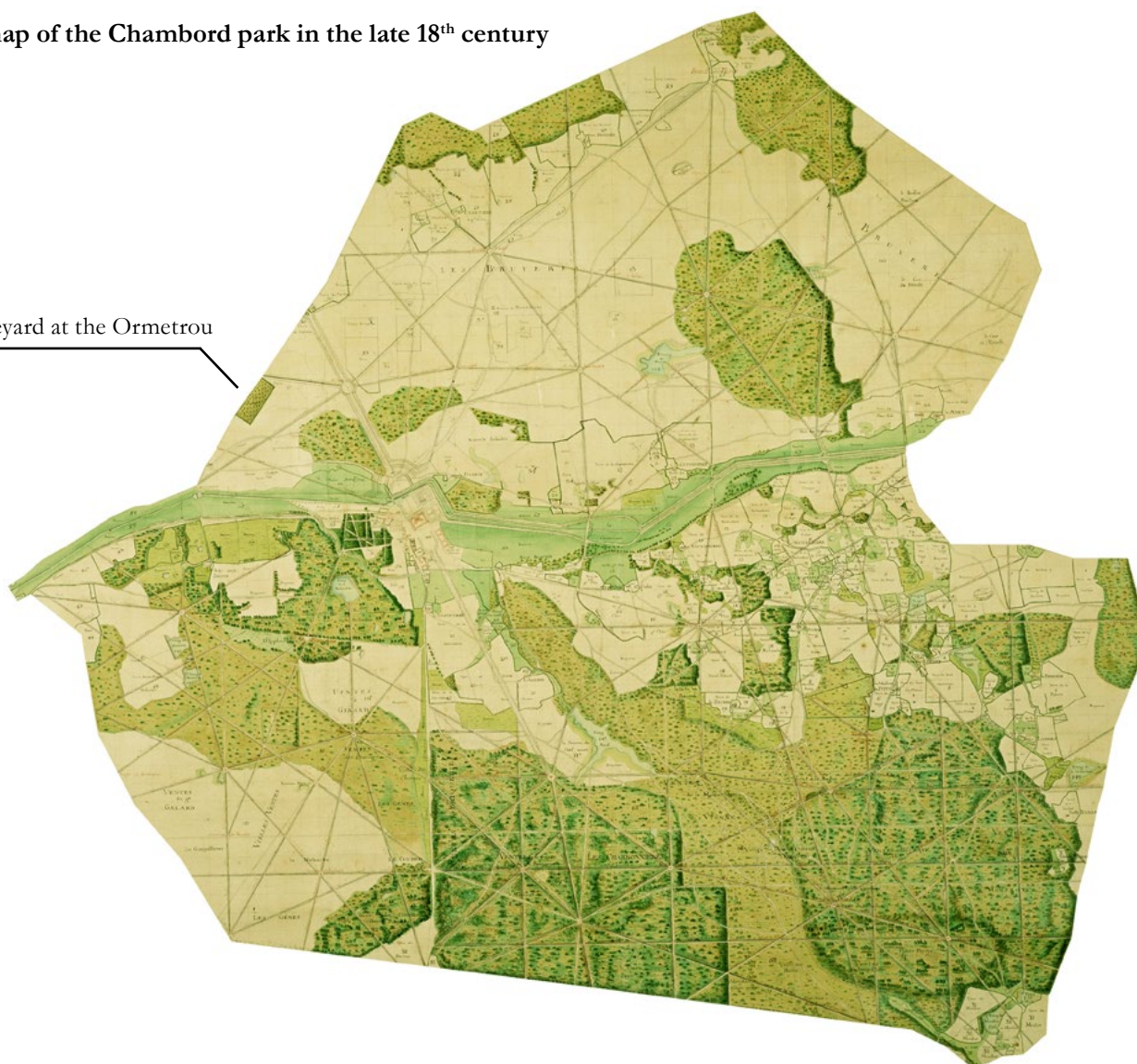
A proposal was put forth to plant sixty acres of vines “on an arid hillside facing the château” – likely describing the Ormetrou plain.

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 14 hectares 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. Chambord currently possesses a formidable vineyard holding. The first Chambord harvest took place in September 2018, covering four hectares

Record years in 2022 and 2023

The 2022 and 2023 harvest were exceptional. The 77,000 vines were spared by the hail and they enjoyed some fine sunny days, accompanied by mild temperatures, resulting in a fourfold increase in the harvest compared with the previous year:

- 534 hectolitres in 2022 and 646 hectolitres in 2023 (130 in 2021);
- an average of 39 hectoliters per hectare;
- around 66,000 bottles produced in 2022, around 80,000 in 2023.

Chambord's wines

Red wine, Château de Chambord, aged in oak barrels

AOC Cheverny - about 1% gamay and 99% pinot noir.

Red wine, Château de Chambord

AOC Cheverny - about 16% gamay and 84% pinot noir.

White wine, Domaine de Chambord

AOC Cheverny white wine - about 60% sauvignon and 40% orbois.

White wine, Domaine national de Chambord

Vin de France - single-varietal, 100% romorantin. Vines grown by cuttings from a pre-phylloxera vine.

THE GRAPE VARIETIES

Five grape varieties have been planted progressively since 2015 until 2019, on more than 14 hectares.



- Four hectares of romorantin stemming from a pre-phylloxera vine,
- Four hectares of pinot noir,
- Three hectares of sauvignon,
- Two hectares of orbois,
- One hectare of gamay.



La Chablisienne is working with Chambord as a skills patron to provide advice and assistance with the vinification and sales of the wines produced by Chambord.

La Chablisienne is an agricultural cooperative founded in 1923, specialising in technical advice, vinification and marketing of Chablis wines.



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.

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 the 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,
- *Chalvignac 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:
591,000 €
- Vine sponsorship since 2015:
730,000 €



Chambord oak barrels



For the past five years, the Domaine national de Chambord has been working with Cadus, as a skills sponsor, to make barrels from oak trees grown in its forest park. These barrels are sold to wine and spirits producers.



For the first time in 2022, Château de Chambord red wine was aged in Chambord oak barrels. This experiment was carried out with 22 barrels and was very conclusive.

The number of hectolitres aged in barrels will increase in 2023 thanks to 30 additional barrels.

Wine data sheets

CHAMBORD PINOT NOIR AND AOC CHEVERNY RED WINE AGED IN OAK BARRELS

■ Château de Chambord AOC Cheverny aged in oak barrels

■ Blend: pinot noir and gamay

Conservation: 7 to 10 years

Conservation temperature: 15°C

Technique

The grapes are emptied whole (without destemming) into stainless steel vats for around 18 hours at a low temperature (4 to 5°). After being kept 'cold', the temperature is allowed to rise slowly so that the juices can begin their fermentation, to a temperature of 25°.

Finally, the wine is aged in Chambord oak barrels for seven months.



Aromas

Château de Chambord red wine aged in oak barrels is rounder and more supple. It contains more aromas than a wine matured in stainless steel vats. With its ruby colour and brick highlights, it reveals aromas of red fruits of the undergrowth and coffee. It has a slightly tannic character.

Wine and food pairings

This oak-matured red wine is the perfect accompaniment to dense meats such as beef bourguignon, and goes very well with cheese.

CHAMBORD PINOT NOIR AND AOC CHEVERNY RED WINE

■ Château de Chambord AOC Cheverny

■ Blend: pinot noir and gamay

Conservation: 5 years

Conservation temperature: between 14° and 16° C

Technique

The grapes are emptied whole (without destemming) into stainless steel vats for around 18 hours at a low temperature (4-5°C).

Once the grapes have been kept cold, the temperature is slowly allowed to rise so that the juices can begin to ferment, reaching a temperature of 25°.



Aromas

The colour is very pronounced. The aromas are mainly of black fruit. Full-bodied on the palate, combining density, complexity and the finesse of pinot noir.

Wine and food pairings

This red wine is ideal with light meats, grilled meats and cheeses.

CHAMBORD SAUVIGNON AND AOC CHEVERNY WHITE WINE

- Domaine de Chambord, *AOC Cheverny blanc*
- Blend: sauvignon and orbois

Conservation: 1 to 3 years

Conservation temperature: 8°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, pressed and placed in vats for around 18 hours at a low temperature (4 to 5°).

After being kept 'cold', the temperature is slowly raised to allow the juices to start fermenting, to a temperature of 15°.



Aromas

The nose is delicately smoky and fruity. Pineapple, grapefruit and a hint of blackcurrant are particularly noticeable.

Wine and food pairings

It can be enjoyed as an aperitif or at the start of a meal, and goes beautifully with shellfish, sea or river fish.

CHAMBORD ROMORANTIN WHITE WINE

- Domaine national de Chambord, *cuvée du roy*
- Single-varietal Romorantin
- Vines propagated by cuttings from a pre phylloxera vine

Conservation: 5 to 10 years

Conservation temperature: 8° to 10° C

Technique

The grapes are picked when they are very ripe and full of sugar, to ensure the right balance between acidity and ripeness. The grapes are destemmed in a state-of-the-art press under inert gas.

Fermentation takes place gently at low temperature, 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.

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. Since 2021, Chambord wines can be ordered directly online, for delivery within a few days.

Online shop:
<https://boutiquedechambord.fr/>



Where to find Chambord wine?

Chambord wines are sold in numerous restaurants and sales outlets in the Centre-Val de Loire region, Lyon and Paris.

Chambord wines are also available for purchase in the Chambord boutiques.



Wine labeling

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 cork likewise bears the double C of Chambord.



Adopt a Chambord vine plant

The cost of adopting a vine is €1,000 and entitles the donor to a discount on the price of bottles of the new cuvée. A plaque bearing the name of the patron (or that of a person of their choice) is affixed to the adopted vine.

Sponsors are regularly informed of the evolution of the vine they adopted and invited once a year to a prestigious event organized for the patrons of the Ormetrou vineyard.

Information:

■ mecenat@chambord.org

■ +33(0)2 54 50 40 03



Valuable expertise, loyal patrons

The bottles are adorned with gold, silver and burgundy pewter capsules, offered by Rivercap.

La Chablisienne is working with Chambord as a skills sponsor, providing advice and assistance with the vinification and sales of the wines produced by Chambord.

Groupama Paris Val-de-Loire is the main sponsor of the winery.



Groupama
PARIS VAL DE LOIRE



The *Domaine national de Chambord*

For over 500 years, Chambord has aroused admiration and fascination throughout the world. Since 1821, the monument has been open to the public. Placed as early as 1840 in the initial list of historic monuments in France, listed as a UNESCO World Heritage site since 1981, Chambord is one of the most breathtaking Renaissance constructions. Far from serving as a residential palace or a luxurious hunting lodge, Chambord stands out as an exceptional architectural creation and as the reference alliance of natural and cultural heritage.

Property of the French state since 1930, the *Domaine national de Chambord* is an industrial and commercial public establishment placed under the high protection of the President of the Republic and under the joint authority of the French ministries of culture, agriculture and the environment.

By dint of a state council degree dated 1 June 2018, the establishment has joined forces with the *Grand Parc de Rambouillet*.

Since July 2023, its Board of Trustees has been chaired by Philippe Donnet, CEO of the Generali Group.

And since January 2023, the Chambord public enterprise has been led by Pierre Dubreuil.

Press contacts

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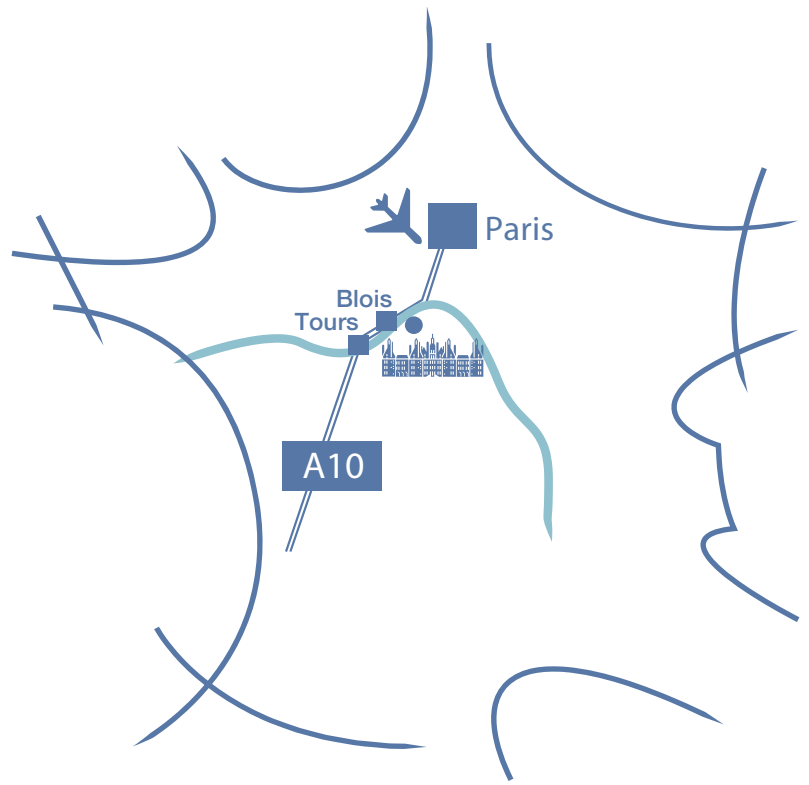
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Requests for royalty-free photographs and video rushes (drone):

communication@chambord.org

If you would like to take drone footage of Chambord, it is essential to contact the communications department one month before you plan to film. We will send you the authorisation procedure to be sent to the prefecture.



Practical information

Château calendar

The Château is open daily except on New Year's Day (1 January) and Christmas Day (25 December)*.

* Staff appreciation day occurs annually in March.

The exact date can be found on chambord.org.

On that day, the Château is closed to the public.

Opening hours

Detailed hours are available on www.chambord.org

April to October + winter school holidays:

9 am to 6 pm

November to March:

9 am to 5 pm

Last admissions are 30 minutes before the Château closes. The formal gardens close 30 minutes before the Château.

* The Château closes at 4 pm on 24 and 31 December (Christmas Eve and New Year's Eve).

Prices

All pricing is available on www.chambord.org

Admission to the Château and the formal gardens is free for European Union nationals under the age of 26.

Directions and parking

From Paris (less than 2 hours)

Via the A10 motorway towards Bordeaux, Mer exit (no. 16) or Blois exit (no. 17)

By train from Paris Austerlitz station, Blois-Chambord or Mer stop

Parking

P0 car park, 600 metres from the Château: €6/day for cars/motorcycles

P1 car park: €11/day for minibuses and €100/day for coaches

Free parking for groups visiting the Château (with proof of purchase of at least seven admission tickets for coaches or two tickets for minibuses, shown at the car park's till)

P2 car park: €5/day for cars and €11/24 hrs for campervans

Parking pass for cars/motorcycles: €10 for 10 visits, valid for 1 year

Free parking for bicycles



DOMAINE NATIONAL DE CHAMBORD

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CHAMBORD.ORG



@chateaudenchambord



Organisation
des Nations Unies
pour l'éducation,
la science et la culture



Val de Loire entre
Sully-sur-Loire et Chalonnes
inscrit sur la Liste du
patrimoine mondial en 2000