

Domaine de Chatenoy

- Clement family, then and now
- Ladybugs at work
- Selection at harvest
- New facility
- Cellars and area map



A detail from an etching of the family estate, with the comment: "...father and son, since 1560."



DOMAINE DE CHATENAY - CLOS DES TREILLES 1942

Above, the Clement family in their Menetou-Salon vineyard in 1942. The man in the white shirt on the right is Pierre Clement's grandfather, also named Pierre, and Pierre's father Bernard is standing on the wagon with his sister, in the background.



This photo was taken in the exact same spot in the vineyard, 62 years later, of the present day Clement family: Isabelle and Pierre, their three children, and family dog; along with their office, winery, and vineyard staff. Also visible in these photos is the stony, sea shell and fossil-rich Kimmeridgian soil of Menetou-Salon. The wine's vibrant, mineral character derives from this unique soil.



Domaine de Chatenoy practices *lutte raisonnée* to respect nature and the health of the vineyards. Ladybugs are natural predators of mites, a serious pest which harms leaves and, in turn, the quality of the grapes.



Harvesting Pinot Noir grapes by hand. Note the grass between the rows to prevent erosion. Below right, perfectly ripe Sauvignon Blanc grapes from the 2004 vintage.

At right, a harvester carefully selecting grapes at harvest to ensure that only perfect fruit is vinified. Harvesters have been coming to the Clement estate for three generations, and are very experienced in the rigors of selection.



Above left and right: a new building, begun in October 2004, for the reception of grapes during the harvest. This state of the art facility, equipped with multiple sorting tables, began operation in September 2005. The goal is to receive the fruit, sort it, and move it to the presses as rapidly as possible, so as to entirely preserve the flavors and aromas of the grapes.

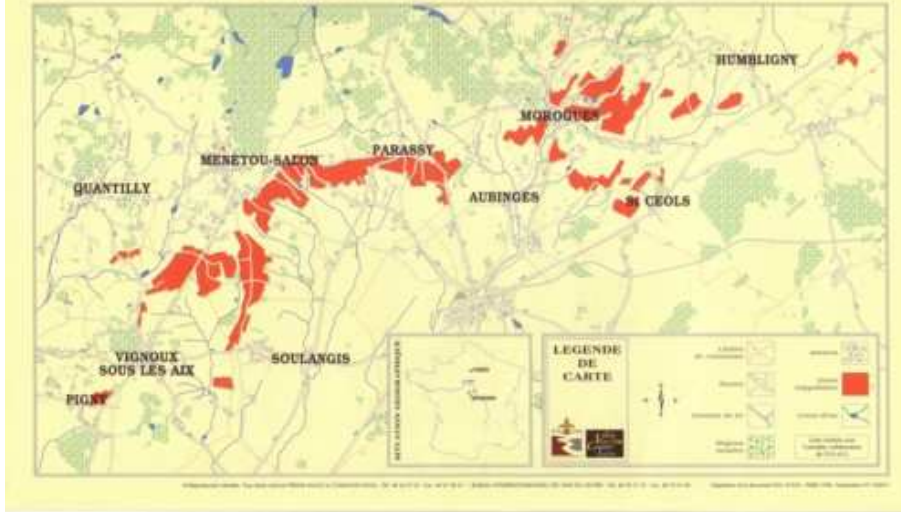


The underground barrel cellar for the Pinot Noir and Cuvée Pierre Alexandre. The cellar houses 500 barrels.



The underground *cuvée* for the white wines. All the stainless steel tanks are temperature controlled by computer. Pierre Clement ferments different parcels separately and later blends the different lots. Hygiene is paramount at Domaine de Chatenoy.

MENETOU-SALON Les Vins du Centre-Loire



The vineyards of Menetou-Salon. Domaine de Chatenoy's parcels are on Kimmeridgian, limestone soils in the communes of Menetou-Salon, Parassy, Ceols and Morogues. 70% of Domaine Chatenoy's vineyards are planted with Sauvignon Blanc, and the balance is Pinot Noir.