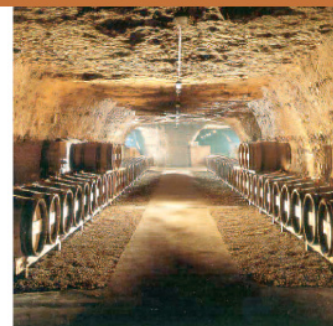




MARC BRÉDIF



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With its majestic cellars in the heart of the Touraine, Marc Brédif has been one of the most famous Vouvray and Chinon houses since 1893. When Baron Patrick de Ladoucette took over the house in 1980, he breathed new life into the century old winery, while preserving its traditions. Today, Marc Brédif continues to produce Vouvray and Chinon wines of the finest quality.

The history of the wines of Vouvray is directly linked to the religious history of Touraine. From the 4th century onwards, the monks owned most of the vineyards, including the best growths. The cellars of Marc Brédif are among the biggest and most beautiful of the appellation and the digging of the tuffe hillsides to make them began in the 8th century.

KEY POINTS

1. The grape variety for the Vouvray is Chenin Blanc and is grown in the limestone, silica and sandy soil of the Vouvray terroir. The grape variety for the Chinon is Cabernet Franc.
2. The troglodytical (cave-like) cellars of Marc Brédif are among the largest and most beautiful of the appellation. The cold and humid caves, dug deep into the tuffa hillsides, offer extraordinary wine storage conditions.
3. No oak is used in the winemaking of the Vouvray or Chinon to respect the freshness of the grapes and the terroir.
4. The winery is gravity fed, ensuring a large percentage of free-run juice.
5. The wines have an aging potential from 5 to 20 years.

PRODUCT LIST

- Vouvray
- Chinon

