



**2016**

**Harvest of wine**

**In the garden of  
France**

**In the vineyard  
area on the Loire**

**The wine-growing region of the Loire** is, after the Bordelais, the second largest wine-producing region in France. The wine-growing areas spread along the Loire on a few hundred kilometers. The Loire is with 1012 km one of France's longest river. It originates in the Central Massif and flows into the Atlantic at St. Nazaire. Its riverbed with the numerous sandbanks has preserved its originality. Particularly interesting for culture is the area between Orléans and Nantes with a variety of castles and historic towns. The lovely landscape of the Loire Valley with its mild climate is also called "the Garden of France".

On the limestone soils, noble wines like Sancerre, Vouvray and Muscadet grow. The neighboring Sologne supplies meat from wild animals and mushrooms with it.



**wines of every color**

**in all nuances  
and  
most diverse  
shading**

**The wine-growing region of Val de Loire** comprises several wine-growing regions. The common denominator is that these areas lie along the Loire River and around ten of its tributaries. The climate-situation in the northern part of France generally brings up fresh, light and delicate wines.

The product range includes dry and semi-dry white wines, white dessert wines, light red wines, sparkling wines and rosé wine. About 70,000 hectares of vineyards are cultivated. In the area of quality wines, around 1,400,000 hectoliters of white wine and 1,140,000 hectoliters of red and rosé wine are produced each year. This quantity corresponds to approximately 10% of French wine production.

## Touraine region

The region of Touraine "also called the garden of France" extends from Saumur to Orléans over six départements: Indre, Indre-et-Loire, Loir-et-Cher, Loiret, Sarthe and Vienne. Vineyard area: 13,000 hectares.

## The GODEAU- family has been living here for generations.

Winegrowers in the 5th generation. The ancestor of Alein, Joel and Christine Godeau "Pere Auguste" dug more than a century ago a cave into the tuffeau under the vineyard to store its wines.



Lonely is the courtyard, surrounded by wild hedges, amidst vineyards. Actually, however, these would have to be called better "wine fields". The soil is light and stony, and the sun of the preceding July and August has dried it.

**Every day, Alein Godeau** goes through his „Wine-Kingdom“ in September and checks the maturity of the grapes. For a family property the estate is relatively large with 42 hectares, the winemaker says. Carefully he takes a few grapes from a vine and costs. The fruits are plump, light green and small. For a few days they must still grow in the warm autumn sun. Only when they taste sweeter and are no longer hard and sour, the harvest may begin, he says.

During the last days before the harvest, the sugar content of the grapes increases strongly, the acid content decreases simultaneously. Liquid shoots in the fruits and makes them soft and aromatic.

For harvesting, the Godeau family engages about 20 workers every year. Usually students, often pensioners, housewives and unemployed are among them. Other winegrowers do the same, sometimes foreigners, as we are, help during the harvest.

The harvest takes twelve days. This year it will take place at the end of September. Pretty late, due to a rainy humid summer from June to mid July with floods at the river Loire and all its tributaries, followed by a dry and extremely hot August.



**Wine cellar in the tuff**

The "Cave de Pere Auguste" offers wonderful wines of the Appellation Touraine Controlle and IGP Val des Loire.

E.g. A white fruity Sauvignon, an aromatic fresh Touraine Chenonceaux - a white wine - or a young fruity red wine, a "Gamay", a Tailleux (Cabernet Franc), from the famous grape of the Loire Valley with a flavor of red fruits.



We had a wonderful time in the GOUDEAU family winery!

Thank you so much!