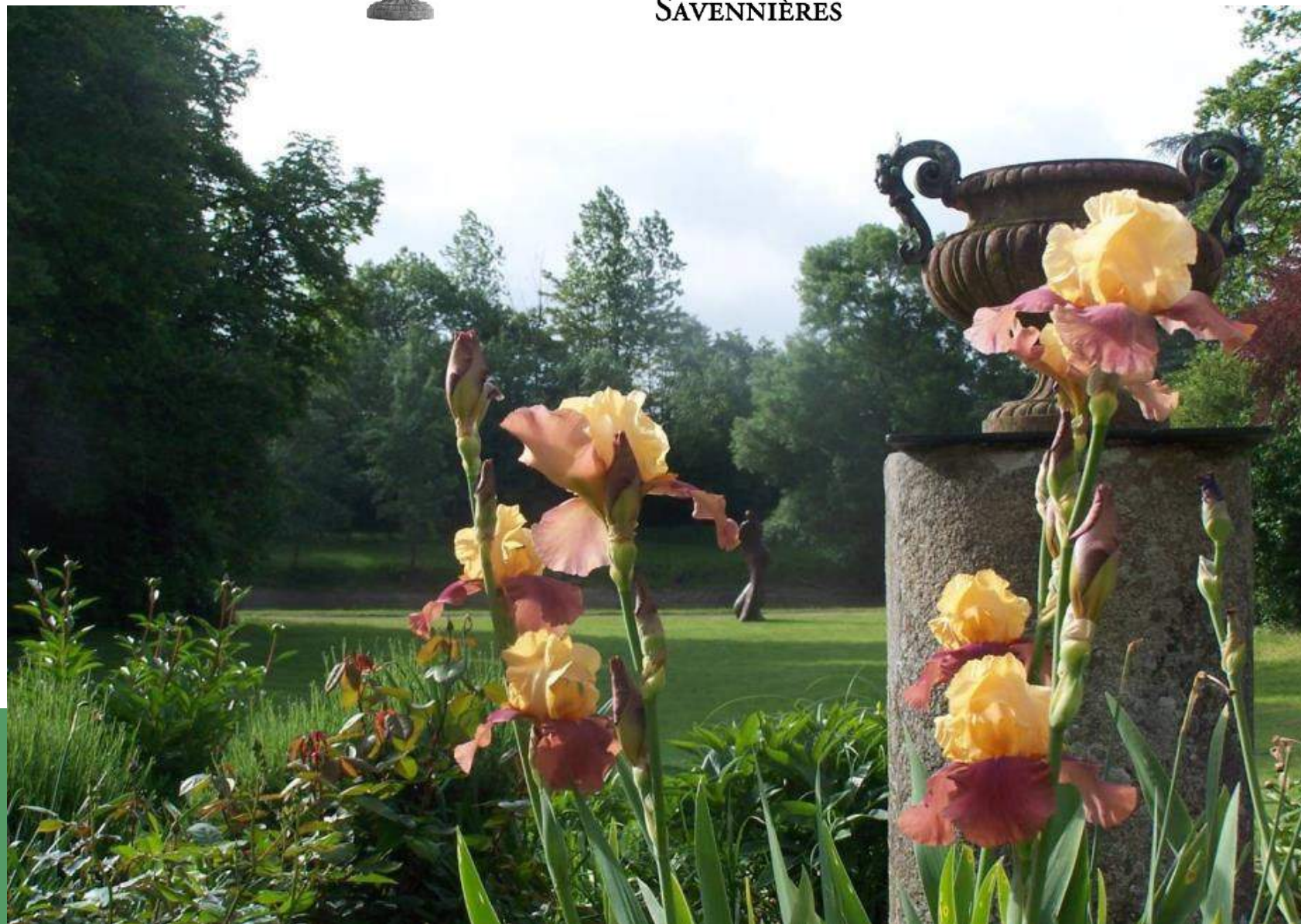




LES VINS DOMAINE DU CLOSEL
LES JARDINS DU CHATEAU DES VAULTS
LE GOÛT D'UN PAYSAGE D'EXCEPTION
SAVENNIÈRES



Château Lifestyle





Dear Sir, Madam,

At Château des Vaults, we are constantly thinking of creating unique experiences for your clients, offering them something refined and unique.

The wines from Domaine du Closel win prizes around the world each year, and are to be found on the tables of many of the world's finest gourmet restaurants. These rare and unique wines, infused with the unmistakable characteristics from the World Heritage Loire Valley landscape, are the epitome of the taste of Savennières.

I invite you to visit this landscape, experience a dream. You will discover the passion of three generations of women winemakers for winemaking, discover the wonderful light of the Loire valley; breathe in the sweet scents from the gardens, enjoy the refinement of château life: its dining room, salons, library. You will taste exceptional wines and pair them with France's best cheeses, or lovely food from the Loire. You will travel to a different world and delve into the heart of a protected nature, a centuries-old way of life, and natural viticulture.

Evelyne de Pontbriand







Our history

The Romans first produced wine on the hills of Savennières. Throughout the Middle Ages, monasteries and the bourgeoisie of Angers appreciated the quality of these terroirs and exported to England and Holland the great wines they were producing, in exchange for wool or spices.

In 1495, the Lordship of the Vaults is mentioned with "vineyards, orchard and small garden." Since that time, it has been owned by prominent families of Angers and its surroundings, among them the ship owning Walsh family, and the vineyard has continuously produced great wines. Inherited in the nineteenth century by the family of Napoleon's biographer, the Comte de Las Cases, the Château des Vaults estate has remained in the hands of its descendants. Women with strong personalities: Marque du Closel, Michèle Bazin de Jessey, and now her daughter Evelyne, Vicomtesse de Pontbriand.

The Château des Vaults, with its romantic park and its World heritage landscape, became in the twenty-first century one of the major references of the Savennières appellation and a renowned Wine cultural center that offers tours, themed walks, concerts, literary or poetic evenings, exhibitions, groups and individuals tastings and workshops. Some events like Made in Angers, National Gardens Days in June, "Vines, Wines and hiking" event and Heritage Days in September are opportunities for open days with excellent cultural activities.

Since 2005, the Domaine du Closel - Château des Vaults has been qualified for sustainable development. This is in recognition of the work done in traceability, management of human resources, risk assessment, hygiene requirements and respect for the environment that has been done for many years. We work with the method of Natural Agriculture. The estate is also a wildlife LPO refuge for birds (League for the Protection of Birds) with 72 species of birds recorded. The wines are organic and biodynamic (certified by Ecocert and Demeter). The wines are constantly cited in Bettane and Desseauve, Best Wines of France Guide, Gault et Millau, Hachette, etc. and win gold or silver medals every year: Millésime Bio, French Ministry of Agriculture, International Wine Challenge and Decanter etc.

The Estate has been awarded the distinction of Cave d'Excellence des Pays de la Loire. We are certified Vignobles et Découvertes and Qualité Tourisme.



Château des Vaults – Savennières

A dynasty of women

La Vicomtesse Olivier Walsh de Serrant

A woman who decided to take the reins of Château des Vaults after her father François Claude Fourmond-Desmazières dignitary of the Second Empire and to be followed by three passionate women. She disrupted the social norms of her time and launched major projects, the construction of a ball room, the design of part of the landscape, transforming the vineyard into a famous estate. She set the foundation of the image of our wines which reflect the taste of the landscape and the refinement of a certain lifestyle. Childless, she bequeathed the property to her goddaughter, Marque du Closel, eldest daughter of the Marquis de Las Cases, her childhood friend and the owner of Chalonnnes coal mines.





Marie du Closel had a passion for botany, birds and reading. She gave a very special spirit to the garden and created the wonderful historical library which is at the heart of Château des Vaults' cultural life, and the dining room, renowned for its refined receptions. She loved very pure, mineral wines, which still today make the reputation of our vineyard. She had no children and bequeathed the property to her niece, Michèle Bazin de Jessey.



Michèle Bazin de Jessey inherited this magical place in her fifties and developed it with the support of her husband Jacques Bazin de Jessey and famous consultants, into a flagship estate of Savennières and Anjou. The wine was exported around the world, renowned sommeliers and critics all appreciated the elegance of these great Chenin blanc wines. Michèle and Jacques have created a tradition of exceptional warm, refined hospitality. Michèle bestowed the estate to her daughter Evelyne, Vicomtesse de Pontbriand in 2001 when she founded the company Les vins Domaine du Closel in honor of her aunt.



Evelyne, Vicomtesse de Pontbriand has been developing wine tourism of excellence, innovation and creativity to attract a global audience to this exceptional landscape and wines since 2001. With a motivated team, she brought the wines up to the top category of world wines. The estate is certified organic and biodynamic, and farmed under the principle of Natural Agriculture. The property is now a wildlife refuge for birds certified by the Protective League of Birds. In 2012 she launched a project with a famous English landscape designer to upgrade the park to the level of "Remarkable Garden." This is still in process.



Savennières Appellation - Val de Loire Grand Cru

The appellation of Savennières was established in 1952. It covers three schistous hills perpendicular to the Loire, on the right bank, opposite the Coteaux du Layon.

The appellation covers 156 ha farmed by 36 wineries. The nature of the soils is wonderfully adapted to produce great wines: very hot and shallow, they consist of purple or green schist, purple sandstone and volcanic stone (quartz, phthanite).

Only Chenin blanc grapes are permitted for this appellation, according to centuries-old tradition.

Viticulture, hand harvesting and sorting are subject to very strict regulations. The actual production is 25 hectolitres per hectare on average, maximum 35 hl/ha.

Terroir wines express the beauty of a landscape and the people that inhabit it.

To produce a real terroir wine, it is necessary to be attentive to nature, to let it express itself, in the spirit of ancestral traditions : the fundamentals of Natural Agriculture

These wines are rare, unique and different every year according to the vintage.

The beauty of these wines is their typicity and diversity.



Château des Vaults – Savennières



Domaine du Closel wines

We produce mainly Savennières wines : Loire Valley Grand Cru, rare and unique white wines, with superb touches of bitterness, citrus, honey and white flower aromas, Chenin blanc on schist. Respecting nature's cycles and maintaining a biological balance are our priorities. We let the grass grow in the rows to help maintain soil fertility and microbiological life, allowing for the greatest possible exchange between the grounds and the vine. This is how we obtain this famous "terroir" effect; the effect a landscape has on the wine produced: it is a combination of factors such as: soil type, soil temperature, climate moisture and of course, the amount of light.

In September we taste the grapes. They are delightfully different from one parcel to the other. It is only by grape tasting that we decide the best time for harvest of each parcel, keeping in mind the desired style. The grapes are handpicked, very gently pressed. The juice is put into tanks or barrels in the cellar and left to ferment with its own indigenous yeast, at its own pace, slowly transforming into wine, little by little, revealing a richness and a fascinating, aromatic complexity that will exude into our different cuvées, which can be dry, off-dry or sweet.

During the long months of "elevage", the wine feeds itself on "the lees" (dead yeast after fermentation) which give it its body, its silky texture and will allow it to find its own perfect aromatic balance. Oxygen is also an important factor.

Vintages change according to climate, adding diversity and making each wine a work of its own, a new harmony with its own secrets of beauty and flavour.

Along with our Chenin blanc wines, we also produce small quantities of a light red Anjou (Cabernet franc), a more structured Anjou Villages (Cabernet Franc and Cabernet Sauvignon), Rosé de Loire, Sparkling white and Rosé Crémant de Loire and a mysterious wine called "Eau de Pluie" or "Rainfall".



Château des Vaults – Savennières



Château des Vaults Park and Garden



After the construction of the Paris-Nantes rail track in 1849, the plots of land along the Loire arm (Boire), were sold off to local residents. François-Claude Fourmond-Desmazières, Château des Vaults owner, acquired some of these lands and initiated the creation of the romantic park, which was later continued by his daughter Countess Olivier Walsh. The 17th century regular gardens were replaced by a more fashionable romantic arboretum. The vegetable garden was placed behind a thick hedge and kept a regular design.

The Château des Vaults park has a large range of differently sized plantations. The visitor will discover the effects of transparency during his walk near the majestic trees. He will from time to time go through more compact and enclosed spaces, walking through the alleys bordered with shrubs and small trees. Then, the decrease in light creates a different atmosphere. It is ultimately in the meadow that we find the most open area.

Green dominates throughout the park, but the variation of shades is remarkable. The soft greens of the spring are followed by more yellow or darker shades in the summer. Herbaceous areas, large volumes and persistent plant bushes offer this rich range of green throughout the year. Different ponds form mirrors quivering under the west wind.

At Château des Vaults contrasts can be strong : the former rectangular vegetable garden, which imposes a strict geometry in contrast to the landscaped park. But one of the most surprising is perhaps the contrast of scale when going from the park to the vineyard. The intimate and fresh atmosphere of the park gives way to a barren landscape, with an almost mediterranean feeling.

Collections of spring flowers, iris, old roses, agapanthus, cyclamen punctuate the seasons with their generous blooms.







Guided tours

Wine style is already decided in the vineyard. In France wines taste like the landscape, not like a specific grape varietal. The winemaker will take you to discover this beautiful Loire World Heritage landscape, will fascinate you with her explanations of Natural Agriculture, biodynamic agriculture, soil life and *Vitis Vinifera*. This plant which has allowed human beings for thousands of years to produce this incredible richness and diversity of tastes. You will understand the meaning of these protected designations of origin (appellations) and the intimate connection between nature and the pleasures of tasting its infinitely varied aromas.





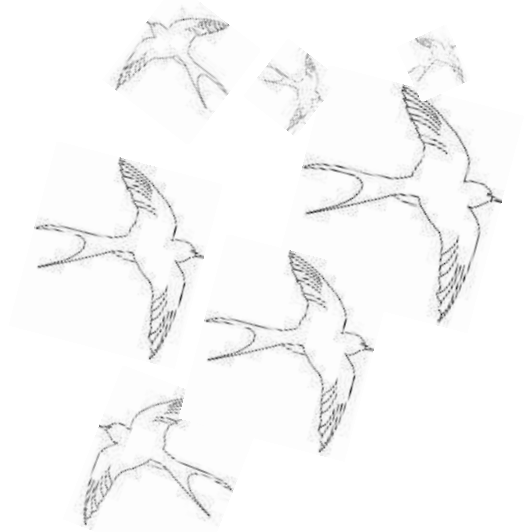
Introduction to wine tasting workshop

The wine is primarily made to be drunk and mostly drunk during a meal. French cuisine has always been known for its food and wine pairing. To see the differences between vintages and terroirs, appreciate the nuances of colors, tastes and aromas, so that you can also delight your guests by serving them the "right" wine, the hostess will make them discover the secrets of the land of Savennières during a walk in the vineyard. You will be trained to observe this extraordinary plant (*Vitis Vinifera*) that produces such a variety of tastes, according to the landscape where it is.

Back in the heart of the chateau, in the cosy library, you will taste this diverse palette that will enrich your knowledge of wine culture.







Workshop gourmet wines and cheeses agreements

Like wine, cheeses in Europe taste like the landscape. Discovering cheese is traveling to Auvergne volcanoes, in Alpine farmhouses, going to Poitou, where goats graze on tasty grass, make a jump to the UK which produces this mysteriously "blue" creamy Stilton, through the Swiss Emmental mountains, to finish in Provins, with this extraordinary Brie that has been seducing the finest gourmets since the Middle Ages. These cheeses are “affinés” in secret limestone caves near Saumur, by Hughes Bocahut. They form the most delicious pairings with the finest wines Savennières. The hostess will share her passion with you for this special moment of encountering a Comté or a Salers with a great Chenin blanc on schist.



Château des Vaults – Savennières





Gourmet lunch at the restaurant "Une Ile" in Angers



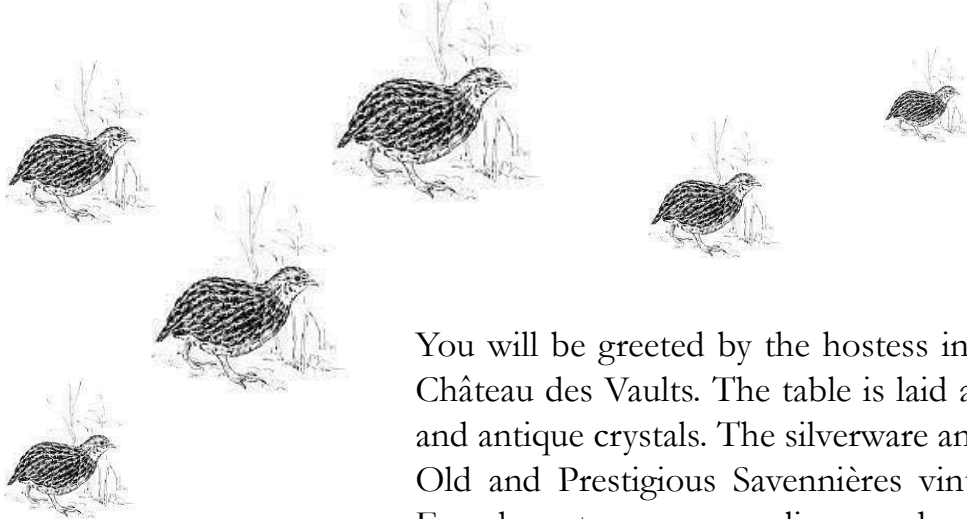
Gérard Bossé is not a chef, he is an artist. His remarkably fine cuisine always presents seasonal produces from Anjou or from the sea (very close by) by highlighting the subtlety of each element by exceptionally harmonious pairing.

The decor is simple, the focus is on the food. Catherine, his wife, adds a feminine touch to the choice of surprising, delicious and original wines. A glass per dish. So many refreshing and innovative discoveries.





Gourmet lunch at the Château des Vaults



You will be greeted by the hostess in the elegant decor of the salons and private dining room of the Château des Vaults. The table is laid according to the finest aristocratic tradition with family porcelain and antique crystals. The silverware and table linens bear the family coat of arms. Old and Prestigious Savennières vintages pair seasonal dishes prepared by a chef with garden and French gastronomy suppliers produces. You will be introduced to this art of living that combines so well good and beautiful.



Chenin blanc

discovery day

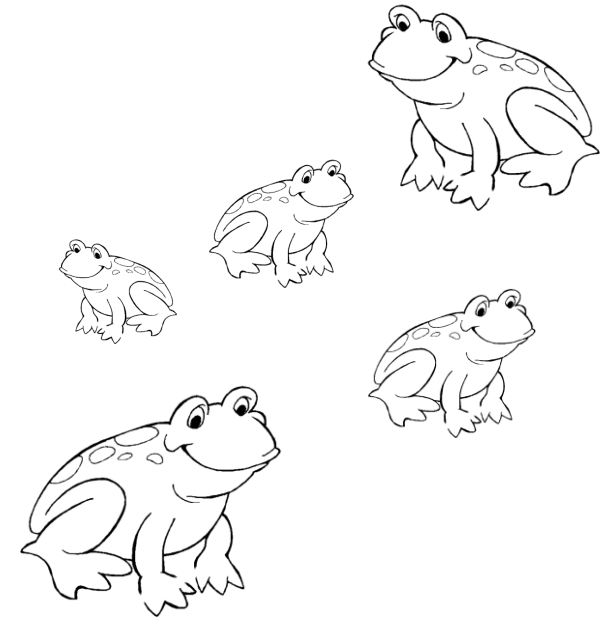


Chenin blanc is one of the finest grape varieties for making white wine, and the signature of white wine from Anjou. A highly versatile grape which can produce dry, semi-dry, sweet and sparkling wines with remarkable acidity and minerality. This day is the opportunity to discover all the wonderful expressions of Chenin blanc with passionate and intriguing winemakers.



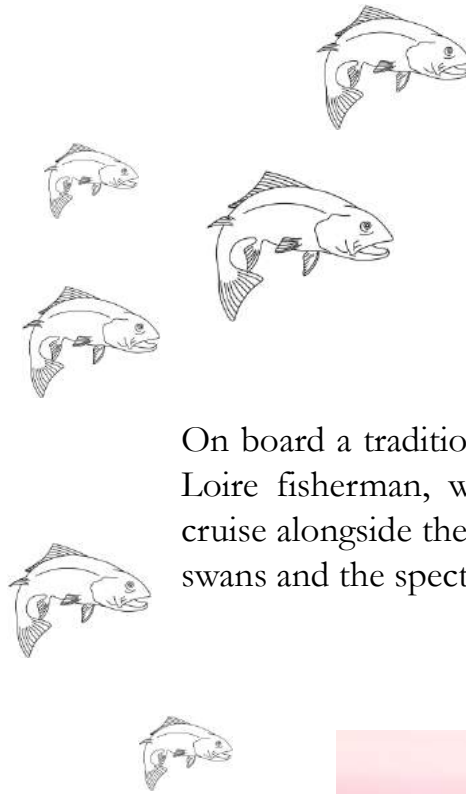


Chic picnic in Château des Vaults park



At the heart of the romantic park, sitting near the pond, you will enjoy the shade of the large bicentennial plane trees, discovering products of Anjou : charcuterie and cheeses accompanied by freshly bread, salads with vegetables and fruits. This elegant and tasty basket is also filled with a few bottles of our wines: white, rosé or light red.





Wines and Loire landscapes

On board a traditional Loire fishing boat, you can sail with a professional Loire fisherman, while admiring the World Heritage scenery. You will cruise alongside the famous slopes of Savennières, and appreciate the wild swans and the spectacular light of Anjou.





How to get here

SAVENNIERES

Château des Vaults is located in the charming village of Savennières, in the heart of the prestigious Anjou vineyards, now listed as a World Heritage site by UNESCO.



ACCESS

By car :

20 km from :

- Autoroute A11 Paris-Nantes
- Autoroute A87 Angers-La Roche sur Yon
- Autoroute A85 Angers-Vierzon

- D106 / D111 / D311

www.viamichelin.com

By plane :

- 40 km from Angers-Marcé airport
www.angersloireaeroport.fr
- 100 km from Nantes airport
www.nantes.aeroport.fr

By train :

12 km from Angers train station
(St Laud)

www.voyages-sncf.com

By bicycle :

- The Loire bicycle trail
www.loireavelo.fr

By riverboat :

Please contact the Angers tourist
information office directly



Useful information

OPENING DAYS AND TIMES

From May 1st to October 30th: 7 days a week from 10am to 7pm.
From November 1st to April 30th, from Monday to Saturday 10am to 6pm.

By appointment only outside regular hours.

Unaccompanied individual visits all year long.
Guided tours for groups or individuals – please book.



CONTACT US

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