

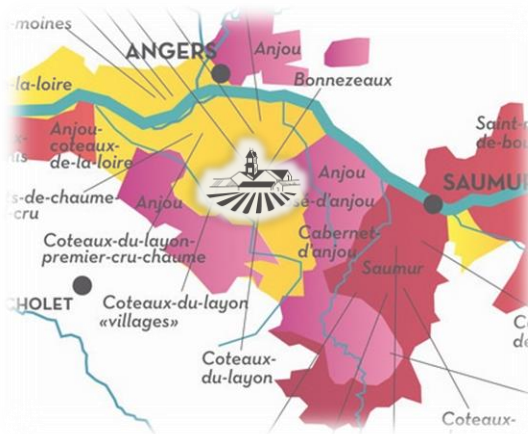
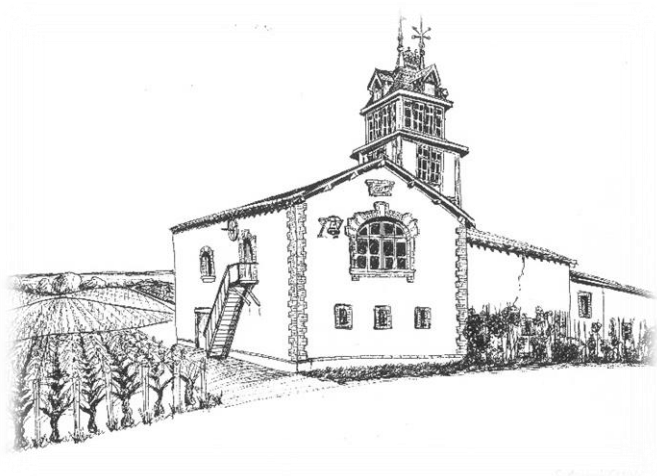


DOMAINE DES TROTTIÈRES

Founded in 1890, and Owned by the Lamotte family since 1985, Domaine des Trottières is in Thouarcé to the Heart of Loire Valley, Anjou & Coteaux du Layon Region. Independent winemaker, we're certified in sustainable agriculture. We produce 18 Wines in 9 AOP...

Anjou – Anjou-Villages – Rosé de Loire – Rosé & Cabernet d'Anjou
Anjou Blanc – Coteaux du Layon – Bonnezeaux – Crémant de Loire

Domaine des Trottières offers you the benefit of its acknowledged and consistently rewarded expertise, with a wide range of wines that combine respect for tradition with an innovative approach. The region's characteristics are combined with originality, respecting the heritage and traditions of our Terroir, while at the same time innovating for the future customers.



Click on this icon to download the wine's detailed technical sheet



Anjou Blanc – Chenin Blanc 100 %



Anjou « Chenin Clair de Lune »



Freshness, Roundness & Harmony
 Terroir: Schists – Sandy clays

Chenin 100 %
 Maturing on fine lees for 6 months
 Dry

Anjou « Expression »



A great Loire Valley white wine, elegant & lightly oaked
 Terroir: Schists – Sandy clays

Chenin 100 %
 Maturing in barrels: 6 months
 Dry

Anjou 9 1/2



A low degree of Alcohol for an exuberant & refreshing wine
 Terroir: Schists – Sandy Clays

Chenin 100 %
 Low degree of Alcohol, minimum required by the AOC : 9.5 %
 Medium sweet



Rosé de Loire « Champ d'Oiseaux »



Shiny, fresh & aromatic
Terroir: Gravel, sand, alluvial deposits

Gamay - Grolleau – Pineau d'Aunis – Pineau Noir
Maturing on fine lees for: 3 months
Dry

Rosé d'Anjou « Champ d'Oiseaux »



Acidulous, Fresh & tonic
Terroir: Gravel, sand, alluvial deposits

Gamay - Grolleau
Maturing on fine lees for: 3 months
Medium sweet

Rosé d'Anjou 8 ½



An exuberant & refreshing wine
Terroir: Gravel, sands, alluvial deposits

Gamay - Grolleau
Low degree of Alcohol, minimum required by the AOC regulation : 9 %
Medium sweet

Cabernet d'Anjou – Cabernet Franc & Cabernet Sauvignon



Cabernet d'Anjou « Champ d'Oiseaux »

Roundness and harmony for a typical wine
Terroir: Gravel, Sandy clays

Cabernet Franc - Cabernet Sauvignon
Maturing on fine lees for: 3 months
Medium sweet



Cabernet d'Anjou 9 ½

An exuberant & refreshing wine
Terroir: Gravel, Sandy clays

Cabernet Franc
Low degree of Alcohol, minimum required by the AOC regulation : 10 %
Medium sweet





Anjou 1927

Soft tannins, Fine fruit aromas, easy to drink
Terroir: Gravel, sand, alluvial deposits

Cabernet Franc – Cabernet Sauvignon
Maturing on fine lees for 12 months
Light & fruity, soft tannins

Un(e) Tour en Anjou – SO2 free

Soft, smooth & easy to drink without sulfites
Terroir: Gravel, sand, alluvial deposits

Cabernet Franc – Cabernet Sauvignon
Bottled under nitrogen to prevent oxydation
Rich & fruity, soft tannins

Anjou-Villages – Cabernet Franc & Cabernet Sauvignon

« Anjou-Villages »

Roundness, Fine Tannins & Harmony
Terroir: Gravel, sand, alluvial deposits

Cabernet Sauvignon
Maturing on fine lees for 18 months
Well-balanced, smooth tannins

Anjou-Villages « Expression »

Structure for a great expression of our Know-How
Terroir: Gravel, sand, alluvial deposits

Cabernet Franc - Cabernet Sauvignon
Maturing in barrels: 6 months
Rich, strong & lightly oaked

Anjou-Villages « Faustina »

Exception revealed by the integral vinification.
Terroir: Gravel, schist, alluvial deposits

Cabernet Sauvignon
Careful selection and perfect ripeness of grapes.
This wine benefits from a perfect maturation in barrels that sublimate our unique Terroir. Vinification and 30 months aging in barrels fully realized





Crémant de Loire « La Pierre Couverte » - Brut



“Ancestral” Method (Fermentation in bottle with grapes natural sugar)

Terroir: Gravel, schist, alluvial deposits, sand

Chenin , Chardonnay

Maturation before “Dégorgement”: 24 months

Crémant de Loire Brut - Residual sugar < 8 g / Liter

Crémant de Loire « Loire & Sens » - Brut Nature



“Brut Nature” Method (Grapes natural sugar – No Liquor)

Terroir: Gravel, schist, alluvial deposits, sands

Chardonnay

Maturation before “Dégorgement”: 24 months

Crémant de Loire Brut Nature - Residual sugar 0 g / Liter

Coteaux du Layon & Bonnezeaux – Chenin Blanc 100 %



Coteaux du Layon « Les Ondines »

Smooth & fine. Aromatic & fresh for a perfect Harmony.

Terroir: Schists – Sandy clay

Chenin Blanc

Late Harvest with Botrytis

6 months in vats on fine lees



Bonnezeaux « Clos du Moulin des Quarts »

An unforgettable expression of Terroir.

Terroir: Schists – Sandy clay

Chenin Blanc

Late Harvest with Botrytis

6 months in vats on fine lees

Available in 75 cl & 50 cl

