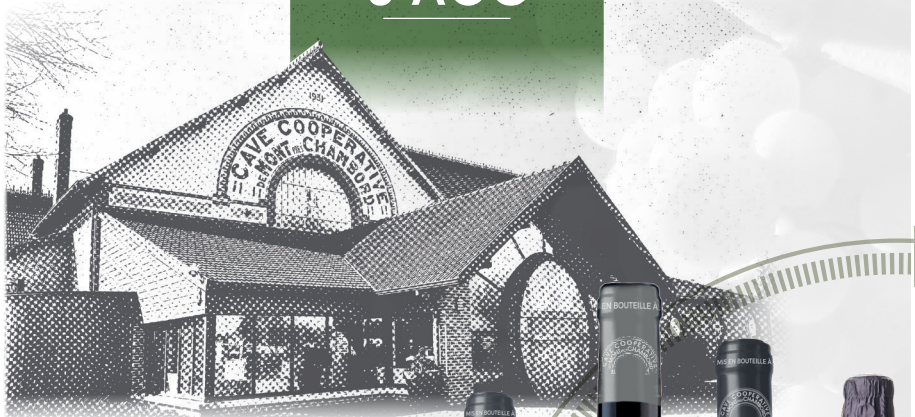




1 TERROIR
3 AOC



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taste,
share!

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COOPERATIVE CELLAR
OF WINEGROWERS
since 1931

VINS DE
CHEVERNY
APPELLATION CONTRÔLÉE

CRÉMANT
DE LOIRE



1 terroir 3 AOC



☆ LA CAVE DES VIGNERONS DE MONT PRÈS-CHAMBORD

THE AOC CHEVERNY

THE CRÉMANT DE LOIRE

THE AOC COUR-CHEVERNY

THE LOIRE WINES

VINS DE
CHAVIGNY.
APPELLATION CONTRÔLÉE

THE AOC CHEVERNY

SITUATED BETWEEN THE LOIRE AND SOLOGNE, NEXT TO PRESTIGIOUS CHÂTEAUX (BLOIS, CHAMBORD, CHEVERNY...), AOC CHEVERNY COVERS 532 HECTARES AND 25 COMMUNES IN THE LOIR-ET-CHEVREUIL DEPARTMENT,

It produces white, red and rosé wines that are generally light and fruity, to be enjoyed young, with a soft, friendly, authentic and well-balanced character.

L'AOCCOUR-CHEVERNY

THE COUR-CHEVERNY AOC IS RESERVED FOR A SINGLE WHITE WINE PRODUCED FROM 58 HECTARES OF ROMORANTIN BLANC GRAPES

A typical white wine for laying down, its reputation makes it a particularly sought-after wine for lovers of rare wines.

* Our cooperative is at the crossroads of these 3 appellations!


CRÉMANT
DE LOIRE

CRÉMANT DE LOIRE

CEREMONIAL AND SPARKLING WINES ARE REPRESENTED BY A FULL RANGE OF CRÉMANTS DE LOIRE, VINIFIED AS BLANC BRUT AND BLANC DEMI-SEC, AS WELL AS ROSÉ BRUT AND ROSÉ DEMI-SEC.

From the commune of Drain (west of Angers) to that of Cheverny (east of Tours), the production area covers the AOC regions of Anjou, Saumur, Touraine and Cheverny, producing wines of surprising quality and rich aromas.



+ information



Visit our website and social networks to find out more:

vigneronsdemontpreschambord.com





THE COOPERATIVE CELLAR DE MONT-PRÈS-CHAMBORD

1931

FOUNDED IN 1931 IN THE HEART OF CENTURIES-OLD VINEYARDS, AT THE CENTER OF A PRESTIGIOUS HISTORICAL TRIANGLE (BLOIS, CHAMBORD, AND CHEVERNY), OUR COOPERATIVE EMBODIES THE CONNECTION BETWEEN THE GRAND AND ILLUSTRIOUS HISTORY OF THE FRENCH KINGS AND THE RICH VITICULTURAL HERITAGE OF THE CENTRE-VAL DE LOIRE REGION.

This long history reveals the transformations, adaptations, and innovations made by our predecessors in response to the upheavals of history and the evolution of practices.

Since 1931, the genesis of our collective enterprise, our cooperative members have worked as respectful heirs, remaining faithful to its values.

Thus, today our cooperative embraces an agriculture in harmony with contemporary challenges, balancing traditional hand-harvesting with investments in ever more advanced techniques and tools.

TODAY

Visit,
taste,
share!



A team, a cooperative, a place of life and creation steeped in history, which welcomes you and offers all year round :

- Tastings of our products,
- introductory oenology workshops,
- local produce,
- quarterly exhibitions by artists,
- events,
- the chance to organise your business events,
- a huge capacity...



Nos Vins !

VINS DE
CHEVERNY
APPELLATION D'ORIGINE PROTÉGÉE

AOC CHEVERNY
BLANC



Cheverny
APPELLATION D'ORIGINE PROTÉGÉE

CUVÉE CLASSIQUE

Pale yellow in colour, the expressive nose opens up to citrus aromas. The palate, with a crisp attack, offers a beautiful freshness in harmony with its bright acidity.

ACIDITY
FRUIT
TANNINS
SUGAR



SERVICE
7-8°C



BLEND
SAUVIGNON
CHARBONNAY

CLOS DE NOZIEUX

Crystalline in appearance, the complex nose opens up to aromas of white fruits (peach). The palate, with a smooth and rich attack, balanced by Chardonnay, offers a generous and rounded finish.

ACIDITY
FRUIT
TANNINS
SUGAR



SERVICE
7-8°C



BLEND
SAUVIGNON
CHARBONNAY



JAPIERT

Clear and bright in appearance, the nose opens up to notes of blackcurrant buds, typical of Sauvignon. The palate stays true to the aromas, with a hint of minerality softened by the roundness of Chardonnay.

ACIDITY
FRUIT
TANNINS
SUGAR



SERVICE
7-8°C



BLEND
SAUVIGNON
CHARBONNAY

GN

Light in appearance, the nose opens up to notes of white flowers, such as lily. The palate, with a subtle and floral attack, offers an elegant length.

ACIDITY
FRUIT
TANNINS
SUGAR



SERVICE
7-8°C



BLEND
SAUVIGNON
CHARBONNAY



L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ À CONSOMMER AVEC MODÉRATION



XC

Pale yellow in appearance, the discreet nose opens up to notes of thyme and rhubarb. The palate, with a lively attack, reveals delicate toasted aromas and a surprising length.



SERVICE
8-10°C



SINGLE VARIETAL
 ROMORANTIN

I ER
 Golden-hued in appearance, the nose opens up to delicate woody nuances. Aged for a year in oak barrels, the palate offers a fine balance between wood and fruit, complemented by notes of honey and remarkable length.



SERVICE
8-10°C



SINGLE VARIETAL
 ROMORANTIN



LES GABARES

Straw-yellow in appearance, the nose opens up to aromas of acacia. The palate, both powerful and smooth, offers a length characteristic of Romorantin.



SERVICE
8-10°C



SINGLE VARIETAL
 ROMORANTIN

CONFIDENCES DE NOVEMBRES

Golden in appearance, the nose opens up to jammy aromas of fully ripened fruit. The elegant palate offers a fine balance between the richness of sugars and the finesse of the fruit.



SERVICE
8-10°C



SINGLE VARIETAL
 ROMORANTIN



L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ À CONSOMMER AVEC MODÉRATION

Nos Vins !

VINS DE
CHEVERNY
APPELLATION CONTRÔLÉE

AOC CHEVERNY
ROUGE



Cheverny
APPELLATION CONTRÔLÉE

CUVÉE CLASSIQUE

Cherry-coloured, it has a nose of crunchy fruit. The palate, fresh and light, resonates beautifully with its red fruit aromas.



SERVICE
14-16 °C



BLEND
PINOT NOIR
GAMAY

TERROIR & TRADITION

Ruby-red in appearance, the nose reveals notes of morello cherries. The palate, with its crisp yet delicate attack, offers lovely tannins accented by red-fruit flavours



SERVICE
14-16 °C



BLEND
PINOT NOIR
GAMAY
CÔT



CHÊNE SACRÉ

Garnet-red in appearance, the nose reveals aromas of ripe red fruit. Aged for a year in oak barrels, this wine, with its spicy nuances, offers silky tannins.



SERVICE
14-16 °C



BLEND
PINOT NOIR
GAMAY

VINS DE
CHEVERNY
APPELLATION CONTRÔLÉE

AOC CHEVERNY
ROSÉ

Cheverny
APPELLATION CONTRÔLÉE

CUVÉE CLASSIQUE

Salmon pink in colour, the nose opens with notes of wild strawberries. On the palate, its clean, fruity attack makes it a perfect match for summer cuisine and exotic dishes.



SERVICE
8-10 °C



BLEND
PINOT NOIR
GAMAY





ROSÉ BRUT & DEMI-SEC

Salmon-pink in appearance with fine bubbles, the nose reveals delicate notes of red berries. The palate, fresh and supple on the attack with aromas of redcurrant, offers a generous and balanced structure.

ACIDITY
FRUIT
TANNINS
SUGAR
BRUT

ACIDITY
FRUIT
TANNINS
SUGAR
DEMI-SEC



SERVICE
7-8 °C



BLEND
PINOT NOIR
CARBENET
FRAN

BLANC BRUT & DEMI-SEC

Pale gold in appearance with delicate bubbles, the nose reveals aromas of white-fleshed fruit. The palate remains faithful to these aromas, offering a fine balance between freshness and finesse.

ACIDITY
FRUIT
TANNINS
SUGAR
BRUT

ACIDITY
FRUIT
TANNINS
SUGAR
DEMI-SEC



SERVICE
7-8 °C



BLEND
PINOT NOIR
CHARDONNAY



EVERY YEAR HAS ITS NEW PRODUCTS:

SPECIAL VINTAGES

Through the seasons, the harvests, and the inspiration of our cellar master, our cooperative winery continuously enriches its selection with new creations.

Alongside our signature ranges, limited editions and unique local wines regularly emerge, capturing the essence of a vintage, the boldness of a blend, or the originality of an aging process.

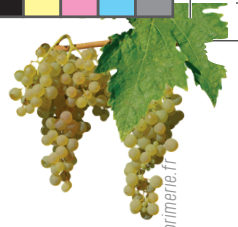
Unique wines, born of an ever-renewed passion, to discover and share at your own pace.



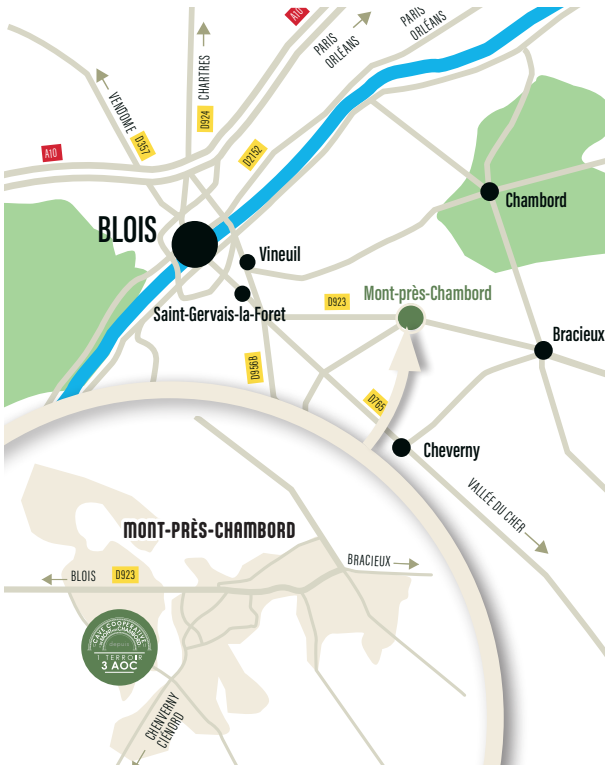
L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ À CONSOMMER AVEC MODÉRATION



Visit,
taste,
share!



Our team welcomes you from **Monday to Saturday** to introduce you to *our wines, vineyards* and *their A.O.C.*, *our history* and a *selection of local products!*



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LA CAVE DES VIGNERONS DE MONT-PRÈS-CHAMBORD

816, la petite rue - 41240 Mont-près-Chambord
+33 (0) 2 54 70 71 15
contact@vigneronsdemontpreschambord.com
www.vigneronsdemontpreschambord.com

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