

Les Glories



RIBOLI FAMILY WINES

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Wines Celebrating the 'Les Glories' of France

France has been long-recognized for their quality wine. This is thanks to monks from centuries ago who toiled tirelessly, not only in prayer but also in the cultivation and preservation of the region's most precious treasure: wine. During the turmoil of wars and invasions, the monks safeguarded and advanced viticulture in France by quietly continuing their work to protect the vines and experiment with different grape varieties, ensuring the survival of French viticulture.

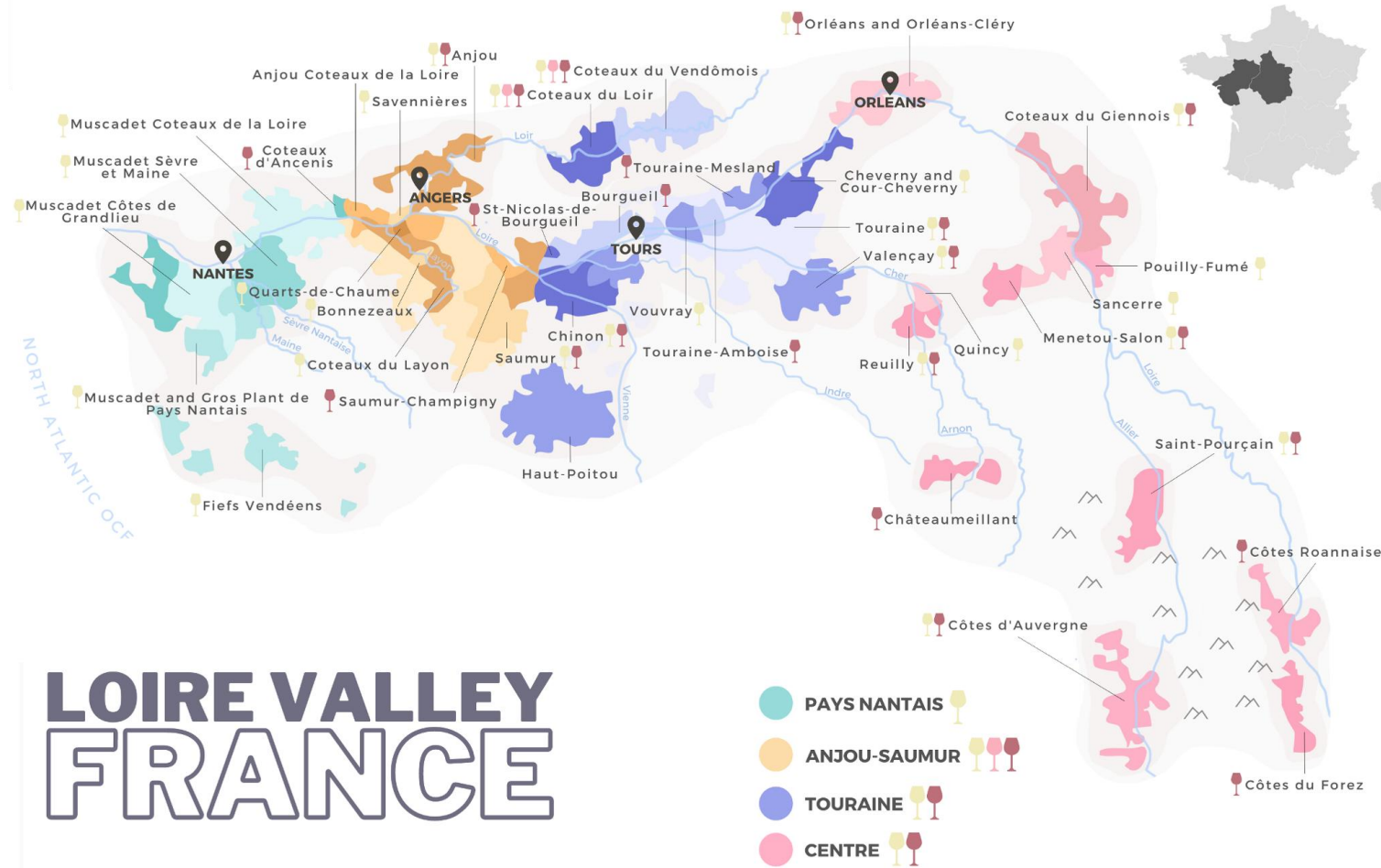
Since the 1920s, Les Glories has honored the winemaking traditions upheld by these monks. Through collaboration with multi-generational families across prime wine regions in France, we meticulously select leading varietals from the best appellations that showcase the unique soils found throughout its diverse terroir. Les Glories intertwines the past and present by creating wines that are timeless yet contemporary, paying homage to the famed monks for their stewardship and commitment.



Loire Regions: Up Close

Samur, is the chief source of wine for white and Rose Cremant de Loire, a traditional method sparkling wine. Grape varieties used include Chenin Blanc, Chardonnay, Cabernet Franc, Cabernet Sauvignon, Grolleau (noir and gris), Pinot d'Aunis, and Pinot Noir. Under the vineyards lie miles of tunnels and caves (called troglodytes) carved from the limestone soils that are perfect for sparkling wine production. Thanks to the Anjou-Samur Region, Loire Valley is the second largest producer of sparkling wines in France after Champagne.

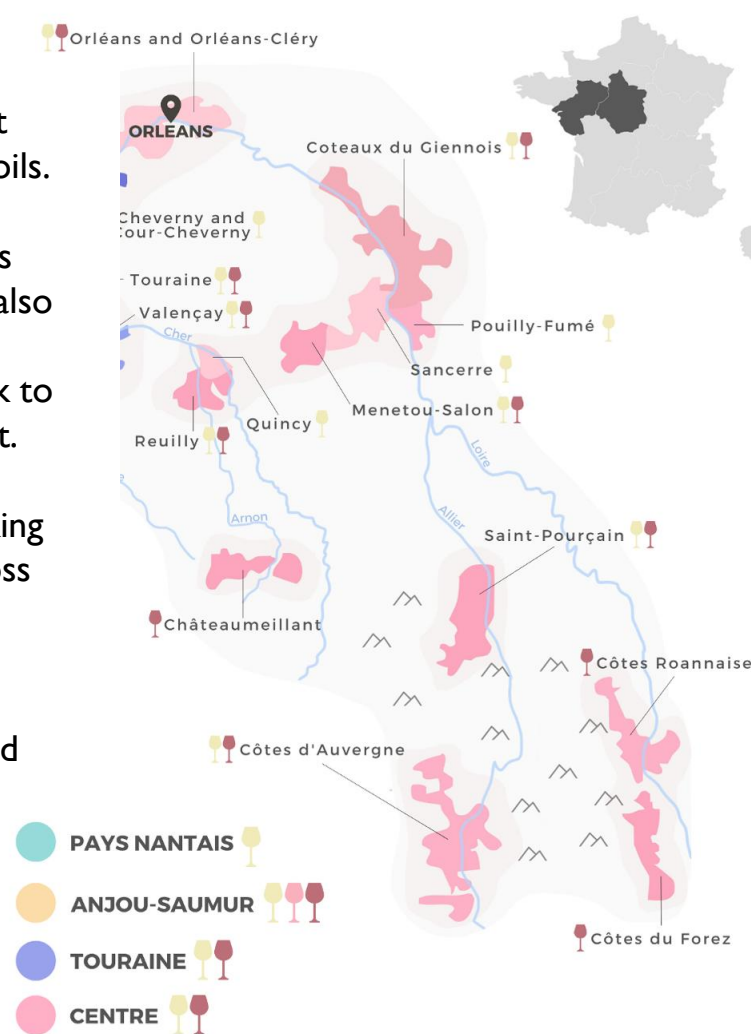
Touraine, is an appellation with varied soils including Tuffeau, siliceous sand, calcareous clay, and light gravel. Touraine is best known for Vouvray, a Chenin Blanc that is typically made in a dry to off-dry in style, and its Cabernet Franc wines from Chinon and Bourgueil. Wines made from Cabernet Franc are usually lighter in color and tannin than wines made from Cabernet Sauvignon, yet these wines retain the intensity and richness of Cabernet Sauvignon, along with a smoother mouthfeel. Wines made from Cabernet Franc often have aromas and flavors of raspberries and cherries. They can also display earthy or herbal notes, along with floral notes of violets. Green notes ranging from leaves to green bell pepper are also often characteristics. The wines can have slight notes of black pepper, too. Cabernet Franc's hallmark aroma is graphite/pencil shavings.



Loire Regions: Up Close

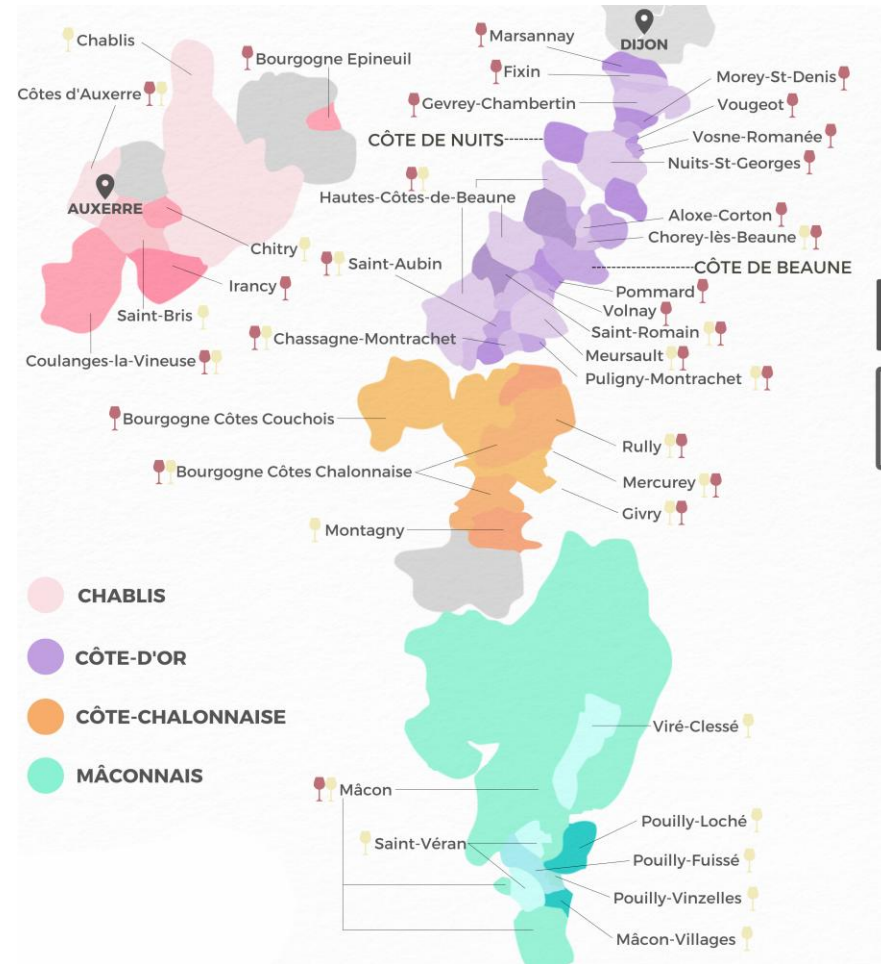
Centre Val de Loire, to the east of Touraine and southeast of Orleans, is called Centre Loire not because it is in the center of the Loire appellation, but because it is in the center of France. Vineyards are located on limestone subsoils. It is home to the world's benchmark for Sauvignon Blanc, Sancerre. This appellation on the left bank of the Loire produces 100% Sauvignon Blanc wines from vineyards planted on various soils. Terres Blanches (clay limestone soil also called Kimmeridgian) is slow to warm and lends richness and texture to the wine. Caillottes (Portlandian or Oxfordian limestone) which is stony and quick to warm up, results in lean, early-maturing wines with vibrant notes of stone fruit. Silex soils are flinty clay and produce smoky wines that exhibit floral and minerally qualities. Sables (sands) are well-draining soils that are great for making lightly-colored, fruity red and rosé wines from Pinot Noir. Pouilly-Fume, across the river from Sancerre, produces Sauvignon Blanc grown on flinty soils. It is known for its smoky aromas and flavors, hence the “Fume” in the name. Menetou-Salon, Quincy, Reuilly, and Pouilly Sur Loire are other notable appellations that make wines using Sauvignon Blanc, Chasselas, Pinot Noir, and Gamay.

LOIRE VALLEY FRANCE



Chablis, Burgundy Region: Up Close

Burgundy, France is considered the benchmark of excellence for winemaking. Located in the northernmost part of Burgundy, the Chablis wine region lies within the Yonne department of France. Its central position, nestled between Paris and Beaune and in close proximity to the renowned Champagne region, plays a pivotal role in shaping its distinct winemaking tradition. Internationally celebrated for its refined wines characterized by a mineral-rich profile, Chablis predominantly utilizes Chardonnay grapes in its production. The region's cool climate and distinctive Kimmeridgian soil, abundant with marine fossils, contribute to the wines' notable acidity and unique mineral qualities, setting them apart from other Chardonnay-based wines worldwide.



BURGUNDY FRANCE



Les Glories

SOILS. Limestone, flinty clay and Kimmeridgian marl (also called Terres Blanches). Vineyard in the villages of Bué, Chavignol and Sancerre.

GRAPE VARIETY. 100% Sauvignon Blanc

YIELD. 58 Hl/Ha

CLIMATE. Temperate semi-continental climate.

WINEMAKING. Destemming before pressing. Vinification without malolactic fermentation. Thermo-controlled fermentation at 60 degrees Fahrenheit in stainless-steel tanks for five to eight weeks, before maturing from 4 to 6 months on natural lees in tanks. No oak.

TASTING NOTE. Pale yellow color with green tints. Fruity citrus nose.

A pure Sancerre with incredible freshness and minerality. It stands in contrast to some productions which tends toward richer, heavier wines often with residual sugar. It has a good depth, lovely, citrus fruit, and a classic flintiness on the nose and palate.

WINE & FOOD PAIRING. Best served at 50° - 52° F. Will best accompany salmon and other fish in sauce, grilled fish, Crustaceans, goat cheese.

TERROIR. The inside scoop of Cailottes: the notes of exotic fruits are brought from the Terres Blanches, which also helps add complexity to the nose and mouth which enhances a lingering finish. The minerality comes from the flint that is naturally in the soil. We seek expression of this fine and delicate mouthfeel, emphasizing harmony to this beautiful Sancerre expression!



Les Glories

SOILS: Predominantly limestone terroirs (limestone marl)

GRAPE VARIETY: 100% Sauvignon Blanc

VINE AGE: 25-30 years

CLIMATE: Temperate semi-continental climate.

WINEMAKING: Destemming before pressing. Vinification without malolactic fermentation. Thermo-controlled fermentation at 60 degrees Fahrenheit in stainless-steel tanks for five to eight weeks, before maturing from 4 to 6 months on natural lees in tanks. No oak.

TASTING NOTE: Fine yellow gold color and the rich yet fresh nose is very expressive, with notes of citrus fruits and hints also of exotic fruit. The mouthfeel is rich-textured and full, exceptional in this type of wine.

WINE & FOOD PAIRING: Pairs well with grilled fish or charcuterie to awaken and stimulate the taste buds.

TERROIR: By nurturing our vineyards with care and respect, we allow every grape to express the true essence of its terroir, resulting in wines that resonate with authenticity and depth. The vines are grown through sustainable practice, the soils are worked mechanically, and grass allowed to develop between the vines. Our grapes come primarily from the Loire Valley, then further west and close to the Muscadet areas. These wines come from predominantly limestone terroirs (limestone marl), and from 100% IGP areas.



Les Glories

SOILS: Kimmeridgian soil consisting of limestone and clay marls containing marine fossils

GRAPE VARIETY: 100% Chardonnay

VINE AGE: 20 years

CLIMATE: Temperate semi-continental climate.

WINEMAKING: Cold settling before fermentation, yeast and malolactic fermentation in stainless steel tanks. Aged for approximately 6 months on fine lees in stainless steel tanks.

TASTING NOTE: Radiating a golden hue, this wine offers enticing notes of citrus and pear, while embodying the complexity and minerality synonymous with exceptional Chablis wines.

WINE & FOOD PAIRING: Pairs well with light meats and grilled fish to elevate the dining experience.

TERROIR: Located in the Northern part of Burgundy, halfway between Paris and Beaune, the village of Chablis has an exceptional reputation for producing white wines from Chardonnay grapes. The unique character of the wines originates in the predominantly 'Kimmeridgian' soil, consisting of compact limestone and very soft clayey marls containing marine fossils. This exceptional soil, found only in a few other places throughout the world, gives the terroir its minerality, finesse, and incomparable crystalline character.



This wine takes its name from an old mill, where the vignerons used to meet twice a year, and then had a talk about the harvest to come and other matter of the vineyard. In old French, "tenir Chapitre" was meaning "hold these meetings" thus naming the place "le Moulin Chapitre". This reminds us that Chinon and the surrounding region, the birthplace of Rabelais, was one of the centers of philosophy, of art and of fine cuisine and wine at the time of the French Renaissance.

The vineyard of Chinon extends to over 2300 ha around the town of the same name on both banks of the Vienne as far as this river's confluence with the Loire.

Soils: In part the soils are alluvial gravel terraces, called 'graviers' here, on the left bank of the Vienne and in part clay-limestone soils mixed with sands.

Climate: In the main the climate is temperate maritime but under certain conditions the region can have a more continental weather patterns.

Grape varieties: Cabernet Franc. 100%.

Area planted: 50 ha.

Vine yield: 47 Hl/Ha

Winemaking: Hand-picked and destemmed. Macerations last between 18 to 20 days with the fermentations taking place in thermo-regulated stainless-steel tanks. The wines are then matured in tank and, for around 30% of the wine, in oak barrels; a mixture of new, one and two-year old wood.

Winemaker: Marc Vappereau and Jean Mounard.

Tasting note: Aromas of red fruit and just a touch of smoke on the nose. In the mouth the wine offers ripe, rounded tannins. The fact the vines are old is evidenced by the concentrated and rich mouthfeel, without however the wine losing the typical freshness that is the true characteristic of Cabernet Franc. The finish is long, fresh and balanced.



CREMANT de LOIRE

Les Glories - Brut Cuvee

In Touraine and Anjou, close to 1,600 hectares of vine are dedicated to Crémant. “Les Glories – Brut Cuvee” comes from the very best terroirs of Montlouis and Lussault-sur-Loire exclusively. When the Montlouis is solely made out of Chenin, the Crémant in turn requires different grape varieties.

Soils: Flinty and pebbly clay soils, on a Turonian limestone base, also referred to as « tufs » or Tuffeau.

Climate: Temperate modified oceanic climate. Mild and damp winters. Sunny and temperate summers, but some episodes of high temperatures come as a reminder of a continental influence.

Grape varieties: 50% Chenin Blanc, 25% Chardonnay, 25% Pinot Noir

Vineyard area: 35 ha.

Yields: 62 Hl/ha

Vine cultivation and green practices: As with all the vineyards we work with, our focus is always to increase biodiversity, maintain and improve watersheds and water cycle, to enhance all biological processes for carbon sequestration, to continuously increase the resilience of our ecosystems to climate change. This practically involves natural nutrients, non-tillage or minimum ploughing, companion plants in rows (row cropping), grassy strips, etc. Vineyard with circa 6,300 vine plants planted per hectare.

Vinification: Harvest is exclusively and mandatorily hand handled. Fully de-stemmed grapes are picked and placed in small crates. Sorting is systematic. Fermentation is conducted in separate temperature-controlled stainless-steel tanks based on a plot selection approach. No malolactic fermentation occurs. Still wines from the different grape varieties are then blended with a view to obtaining optimum balance. Wines are then left to mature for 24 months on lees-which is twice as long as the required duration for the appellation. Foam creation is handled as per the traditional method, in essence, that of the Champagne area. At disgorging, the dosage is restricted to a “very dry” 8 to 9 grams per liter.



CREMANT de LOIRE

Les Glories - Brut Cuvee - Rosé

In Touraine and Anjou, close to 1,600 hectares of vine are dedicated to Crémant. “Les Glories – Brut Cuvee” comes from the very best terroirs of Montlouis and Lussault-sur-Loire exclusively. When the Montlouis is solely made out of Chenin, the Crémant in turn requires different grape varieties.

Soils: Flinty and pebbly clay soils, on a Turonian limestone base, also referred to as « tufs » or Tuffeau.

Climate: Temperate modified oceanic climate. Mild and damp winters. Sunny and temperate summers, but some episodes of high temperatures come as a reminder of a continental influence.

Grape varieties: 50% Pinot Noir, 30 % Pinot d’Aunis, 10% Cabernet Franc, 10% Grolleau.

Vineyard area: 11 ha.

Yields: 59 Hl/ha

Vine cultivation and green practices: As with all the vineyards we work with, our focus is always to increase biodiversity, maintain and improve watersheds and water cycle, to enhance all biological processes for carbon sequestration, to continuously increase the resilience of our ecosystems to climate change. This practically involves natural nutrients, non-tillage or minimum ploughing, companion plants in rows (row cropping), grassy strips, etc. Vineyard with circa 6,300 vine plants planted per hectare.

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At disgorging, the dosage is restricted to a “very dry” 8 to 9 grams per liter.

