

## Our Bag in box

### Harvest 2025

	<b>Bag in box</b>
	<b>10 L</b>
Coteaux du Layon	59 €
Coteaux du Layon <i>Medium</i>	50 €
Anjou Blanc sec	50 €
Vin de Pays Sauvignon	44 €
Vin de Pays Chardonnay	44 €
Cabernet d'Anjou <i>Medium</i>	44 €
Rosé d'Anjou	44 €
Rosé de Loire	44 €
Anjou Rouge	47 €
Vin de Pays Grolleau	31 €



#### OPENING HOURS :

from September to March

Monday to Fridays = 9 am - 12:30 pm / 2 pm - 6 pm

Saturdays = 9 am - 12:30 pm

from April to August

Monday to Saturdays = 9 am - 12:30 pm / 2 pm - 6 pm

Reservations necessary for tours and wine tastings



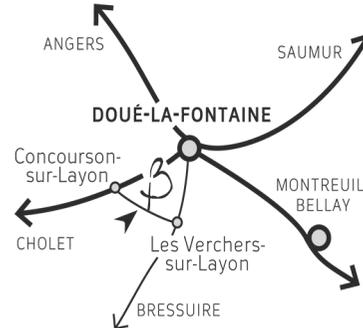
## Our Vineyard

**Domaine BODINEAU** is situated at the heart of the Anjou wine region, just south of the River Loire and at the crossroads of Nantes, Tours, Cholet and Saumur, all near the magnificent Châteaux de la Loire, **Puy du Fou**, Futuroscope and next to Doué la Fontaine and its world-famous **Zoo** (Bioparc).

We are at the junction **of the Saumur and Anjou** appellations, nestled on **the hillside** overlooking **the Layon river**.

Our soil is hard and dry, typical of this area, featuring a cover of Schist that is perfect for the vine-stock. This radically differs from the nearby sandstone soil of Doué la Fontaine and the troglodyte caves that feature in the region.

Over the generations, **the family estate** has evolved and grown to the present 40-hectare domain. Today, Frederic and Anne-Sophie, brother and sister, offer you a large range of Coteaux du Layon and Anjou wines. We have 3 full time employees, as well as many seasonal workers during the harvest season.



### Contact us

Anne Sophie et Frédéric **BODINEAU**  
"Savonnières" - 5 Chemin du Château d'eau  
Les VERCHERS sur LAYON  
49700 - DOUE en ANJOU  
domainebodineau@yahoo.fr  
**www.domainebodineau.fr**  
Follow us on **Facebook & Instagram** to discover our news !  
Tél. 02 41 59 22 86



### Wine list

2026



Loire Valley Wines

## Our Whites wines

### AOC Coteaux du Layon

A sweet wine made from late-harvest, hand-selected Chenin grapes. The "Noble rot" that develops on the grapes late in the season gives the wine a robust structure and a lingering taste. This highlights our schist terroir, producing a balanced wine with mineral notes complemented by the supple overripe grapes. Perfect with foie gras or blue cheese.

### AOC Anjou Blanc

A dry white wine made from 100% hand harvested Chenin grapes. This fruity wine is rich and full-bodied. We can appreciate the pear and peach aromas. This is a well-rounded wine with a great finish. It pairs perfectly with most starters, cooked fish & hard cheeses. This wine can be cellared for several years.

### AOC Crémant de Loire Blanc

The « Quarts » reserve is a sparkling wine made by traditional method from manually harvested grapes. The bottles are aged for 18 months in our cellar before they are ready to be enjoyed. This is a well-balanced wine with fresh aromas and slightly toasty flavours.

## White & Red Vin de Pays

### Vin de Pays from Loire Valley, Sauvignon variety grape

A lively and aromatic dry white wine which can be paired with raw vegetables & seafood.

### Vin de Pays from Loire Valley, Chardonnay variety grape

This is also a lively and aromatic dry white wine which can be paired with scallops or mussels.

### Vin de Pays from Loire Valley, Grolleau variety grape

A fruity and supple wine made to be enjoyed... just because it is...

## Our Red wines & Rosés

### AOC Anjou Villages

A full-bodied red wine which is rich in tannins. Notes of ripe-delicate fruit (blackberry, blackcurrant). It has structure, suppleness with a silky finish. It pairs perfectly with meat, especially beef and game. This is a wine to keep! It can be cellared for 10 to 15 years.

### AOC Anjou Rouge

A wine made from 100% Cabernet Franc which has dark red hues with purple tinges. It has fruity and spicy aromas with hints of strawberry, blackberry, raspberry. This wine goes well with charcuterie. You can either enjoy it now or keep it to savour in years to come.

### AOC Cabernet d'Anjou

A medium rosé wine that is a delicate blend of Cabernet Franc and Cabernet Sauvignon. It is original and fruity, and it should be served chilled as an aperitif, or with white meat or poultry. It can also be paired with Asian cuisine ...or on its own for a convivial moment.

### AOC Rosé de Loire

This rosé is lovely and round on the palate, with fresh aromas that will go perfectly with a spontaneous get together. This dry Rosé wine is ideal with pizzas, and summer meals, like salads and barbecue.

### AOC Crémant de Loire Rosé

"Rose Améthyste" is the name of our sparkling wine reserve. It follows the same process as the white Crémant de Loire.

It is well balanced, with fresh and fruity aromas. A perfect pairing for cocktails, or as an aperitif!

### Grape Juice (Alcohol Free)

Either a sparkling or still beverage that will delight children and adults alike.

## Wine list

<u>WHITE WINES</u>	<u>Per bottle</u>
<u>Coteaux du Layon</u>	
Old Vines Selection <b>2023</b> <i>Liquorous</i>	<b>9,90 €</b>
Old Vines Selection <b>2025</b> <i>Liquorous</i>	<b>10,90€</b>
Cuvée « Pépîte » <b>2025</b> <i>Liquorous</i> * Silver Medal in Paris 2026 * Silver Medal in Angers 2026	<b>13,90 €</b>
Cuvée « Fleur de Schiste » <b>2021</b> 50cl * Hachette Guide Selection 2023	<b>14,90 €</b>
Cuvée « Ambre des Simonnières » <b>2025</b> 50cl * Bronze Medal in Paris 2026	<b>20,50 €</b>
<u>Anjou Blanc 2024</u> <i>Dry white</i> * Hachette Guide Selection 2026	<b>8,50 €</b>
Cuvée « Héritage » <b>2020</b> <i>aged in Oak barrels</i> * Gold Medal in Paris 2022	<b>14,50 €</b>
Cuvée « Délice » <i>Medium</i>	<b>8,50 €</b>
<u>Sauvignon 2025</u> <i>Dry white</i>	<b>6,80 €</b>
<u>Chardonnay 2025</u> <i>Dry white</i>	<b>6,80 €</b>
<u>Crémant de Loire</u> <i>Sparkling Wine</i>	<b>9,00 €</b>
<u>ROSÉ WINES</u>	
<u>Cabernet d'Anjou 2025</u> <i>Medium</i> * Big Gold Medal in Angers 2026	<b>6,80 €</b>
<u>Rosé d'Anjou 2024</u> <i>Medium</i>	<b>6,80 €</b>
<u>Rosé de Loire 2024</u> <i>Dry</i>	<b>6,80 €</b>
<u>Crémant de Loire</u> <i>Sparkling Wine</i>	<b>9,00 €</b>
<u>RED WINES</u>	
Cuvée « Héritage » <b>2021</b> <i>aged in Oak barrels</i> * Hachette Guide Selection 2024	<b>14,50 €</b>
<u>Anjou Villages 2022</u> <i>Full Bodied</i> * Gold Medal in Paris 2023	<b>8,50 €</b>
<u>Anjou Villages Magnum</u> <i>Full Bodied</i>	<b>16,50 €</b>
<u>Anjou Rouge 2023</u> <i>Fruity</i>	<b>7,50 €</b>
<u>JUICE - Alcohol Free</u>	<b>5,00 €</b>
Les « Bulles de Jeffrey Zain » <b>6</b> <i>bottels</i>	<b>27,00 €</b>
Les « Jus de Jeffrey Zain » <b>6</b> <i>bottels</i>	<b>27,00 €</b>