

Domaine La Doussinière

— Organic reds, with fruit at their heart.

In Montcaret, in the Dordogne, Domaine La Doussinière grows Merlot and Cabernet Franc on clay-limestone soils. Old vines planted in 1955 are central to the estate's identity.

Sébastien Chotard, owner-grower, invites you to discover wines that put fruit, freshness and balance first. L'Originel, L'Authentic and L'Essentiel offer three ways to discover the estate: the winemaker's signature, its Périgord roots and its connection to the Bergerac wine region.

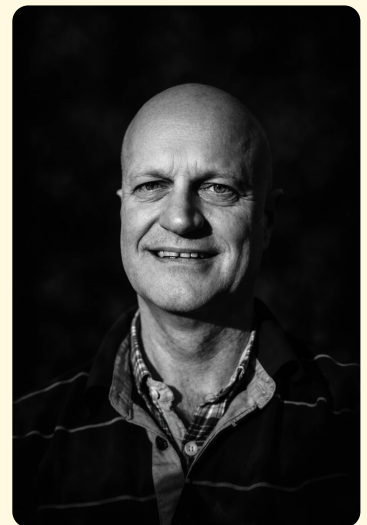


A new chapter, a return to his roots

After a career in technology, Sébastien Chotard wanted, as he approached fifty, to pursue work closer to the land. His friendship with a man who had followed a similar path and already made that change opened the way to his own winegrowing venture.

His family owned farmland in the Nantes area. By acquiring vines in Montcaret, he was reconnecting with that family history. The name La Doussinière, borrowed from a locality in Sucé-sur-Erdre, links those roots to this new chapter.

Choosing that name for the estate felt natural. The name of his first wine, L'Originel, carries the same idea: a return to his roots, taking shape as a personal venture in the vineyard.



SÉBASTIEN CHOTARD
OWNER-GROWER

Our wines



L'Originel VIN DE FRANCE · VINTAGES 2024 AND 2023

Fruit, the winemaker's signature.

L'Originel expresses the return to his roots that inspired Sébastien Chotard's venture. Merlot and Cabernet Franc come together in a fruity style, with no oak ageing to preserve the character of the vintage. A wine to discover on its own merits, over a meal and through your choice of food pairings.

VINTAGE 2024

Expressive red fruit, a supple palate and a fresh finish. Pair with roast poultry, white meats or fine charcuterie.

Blend: 67 % Merlot, 33 %

Cabernet Franc.

Serving temperature: 15 to 17 °C.

VINTAGE 2023

A fruity expression, a firm tannic structure and a persistent finish. Pair with grilled meats, lamb or mature cheeses.

Blend: 55 % Merlot, 45 %

Cabernet Franc.

Serving temperature: 16 to 18 °C.



L'Authentic 2024

IGP PÉRIGORD

Périgord at your table.

From the old vines of Montcaret, L'Authentic introduces the estate through its Périgord roots. Its generous fruit, suppleness and freshness complement dishes made for sharing: duck breast, duck confit or roast poultry. Ageing without oak gives the fruit full expression.

67 % Merlot, 33 %

Cabernet Franc.

Serving temperature: 15 to 17 °C.



L'Essentiel 2023

AOP BERGERAC

A Bergerac to share over a meal.

With L'Essentiel, the estate offers an AOP Bergerac red made from its old Merlot and Cabernet Franc vines on the clay-limestone soils of Montcaret. Fruit, tannic structure and freshness make it a natural match for roast lamb, duck dishes or mature cheeses. Ageing in concrete tanks preserves the wine's expression without oak influence.

55 % Merlot, 45 %

Cabernet Franc.

Serving temperature: 16 to 18 °C.

A shared signature, vintages to discover

Two grape varieties, old vines and no oak ageing.

Merlot and Cabernet Franc make up the four wines presented here. The organically farmed vines grow on the clay-limestone soils of Montcaret.

These wines are fermented in stainless steel tanks with around three weeks of maceration. After malolactic fermentation, they are aged in concrete tanks until bottling. With no oak ageing, the fruit remains centre stage.

The 2024 vintage emphasises freshness and suppleness. The 2023 shows a firmer structure while retaining the fruit and balance sought at the estate.

KEY FACTS

Organic red wines. 13 % vol. 75 cl bottles, cases of 6. Aged in concrete tanks, with no oak.

Explore the range and technical sheets. Find detailed information and serving advice in the technical sheet for each wine.

A selection of our restaurant references

Le Manoir de la Régate in Nantes, La Mare aux Oiseaux in Saint-Joachim and Omija in Nantes are among Domaine La Doussinière's gastronomic references.

Let's discover the wines together

Looking for a wine for your shop or wine list?

Let's talk about the styles you are looking for, the dishes you would like to pair them with and your current selection. Contact Sébastien Chotard to arrange a tasting and enquire about availability and trade terms.



Domaine La Doussinière

1 impasse de la Croix · 24230 Montcaret · Dordogne · France

ladoussiniere@gmail.com

[+33 6 22 67 18 21](tel:+33622671821)

SÉBASTIEN CHOTARD · OWNER-GROWER

VIN.LADOUSSINIERE.FR