



Complices de Loire

COMPLICES DE LOIRE

PRESS KIT



Complices de Loire

Complices de Loire is the collaboration of two passionate winemakers, François-Xavier Barc and G r ald Vall e.

Both natives of the Loire Valley, Fran ois-Xavier trained in the vineyards of Chinon, while G r ald developed his expertise in Saint-Nicolas-de-Bourgueil.

United by their love for these terroirs, they decided to create Complices de Loire with the ambition to produce their own wines, showcasing the many expressions and nuances of this remarkable region.

A stylized handwritten signature in black ink, reading "FX Barc".

FX Barc

2025 Medals & Reviews



Complices de Loire

Chinon Les Graviers 2023 was praised by two major international wine publications: **92 points** from **Decanter** and **90 points** with a **Best Buy** mention from **Wine Enthusiast**.

Both magazines highlight its pure, precise, and approachable style, defined by the freshness and finesse of Cabernet Franc.



WINEENTHUSIAST

Decanter



In June 2025, the **Bourgueil Sans Soufre "Moulin Barbin"** new cuvée from Complices de Loire received an outstanding score of **90/100** from **La Revue du Vin de France**.

This wine, with its bright ruby hue, delights with aromas of ripe red fruits subtly enhanced by delicate spicy notes. Its balance highlights the fruit's intensity and charm, offering remarkable finesse on the palate.

In February 2025, the **Touraine Sauvignon 2024 - Domaine A Deux** cuvée was awarded the **Silver Medal** at the **Concours Général Agricole in Paris**, held during the **Salon de l'Agriculture**.

Recognized as one of the most prestigious wine competitions in France, it honors wines that impress both tasting professionals and wine enthusiasts. This medal highlights the richness and character of the 2024 vintage.



In 2025, two Complices de Loire wines were recognized at the **Gilbert & Gaillard** tasting. Both the **Bourgueil Sans Soufre - Le Moulin Barbin 2024** and the **Touraine Sauvignon - Domaine à Deux 2024** were awarded **gold medals**.

In January 2025, the **Saumur Champigny "Les Calcaires"**, a flagship cuvée from Complices de Loire's organic range, received a **Silver Medal** at the **Challenge Millésime BIO - Concours Mondial des Vins Biologiques**. This distinction highlights the quality of the vintage and reaffirms the estate's commitment to sustainable and environmentally respectful winemaking.



2025 Influencers & Radio



Complices de Loire

In Québec, wine influencer **Philippe Lapeyrie** featured Complices de Loire's **Montlouis-sur-Loire "Les Trois Parcelles"** on **105.7 Rouge radio**. He described it as an ideal wine to pair with convivial dishes such as grilled cheese, cheese fondue, or chicken vol-au-vent.

This highlight emphasized the approachable and gourmet character of the cuvée. [See post](#)

107.5
rouge



In Québec, wine influencer **Mbulles** introduced the cuvée **AOP Vouvray Méthode Traditionnelle "AéroBulles"**, a 100% Chenin made by Complices de Loire and available in private import through the agency **Noble Sélection**. Created by **François Xavier Barc**, this sparkling wine stands out with a rich aromatic palette, ranging from pear and fennel to more indulgent notes of almond tart and rice pudding.

Both delicate and structured, AéroBulles embodies the spirit of great sparkling wines patiently shaped by time. While awaiting its release at the SAQ, Québec wine lovers can already discover its sister cuvée, the **AOP Montlouis-sur-Loire "L'Évanescente"**, available in the network of SAQ. [See post](#)

In 2025, **Complices de Loire** celebrated its **15th anniversary**, while **Domaine A Deux**, located in Saint-Aignan-sur-Cher in Touraine, marked its **10th year** of existence.

To commemorate these milestones, two emblematic cuvées were highlighted: a sparkling wine from Complices de Loire and a white wine from Domaine à Deux, both symbolizing the estate's craftsmanship and the diversity of its vineyards. To mark the occasion, a special giveaway was organized in collaboration with popular Instagram influencers **Mr et Mme. Apéro**. [See post](#)



2025 Fairs & Events



In January 2025, the Complices de Loire team took part in the **Millésime BIO** trade fair in Montpellier, the leading global marketplace for professionals in the organic wine industry.

Founded in 1993, Millésime BIO brings together hundreds of exhibitors from around the world each year, offering a key space for business exchanges, meetings, and discoveries.



In February 2025, Complices de Loire took part in **Wine Paris**, a major international event that gathers producers, distributors, and key players from across the wine industry.

Visitors were invited to discover a selection of cuvées and to learn more about the company's ongoing projects and new releases.

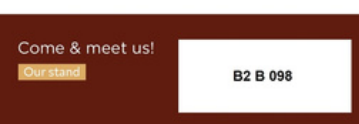
In March 2025, the Complices de Loire representatives attended **Prowein** in **Düsseldorf**, one of the leading international wine trade fairs that brings together thousands of producers and wine industry professionals each year.

Visitors were invited to explore the diversity of Loire Valley appellations through a tasting of the estate's wines.



In May 2025, the estate took part in **Vinexpo Asia in Singapore**, a key event in the Asian wine industry that brings together major market players for tastings and professional meetings.

On site, François-Xavier Barc and Yulia Markina shared their passion and expertise while organizing personalized appointments to better meet the needs and expectations of their partners.



2025 Fairs & Events



Complices de Loire

In July 2025, Complices de Loire took part in an exclusive evening dedicated to Chenin, organized by **#FANDECHENIN** on the rooftop of Le Dôme in Saumur. The teams from the restaurants Masama and Maison Zue created five gastronomic dishes specially designed to complement different expressions of Chenin. The event brought together winemakers, restaurateurs, sommeliers, and wine enthusiasts in a unique setting that encouraged exchange and the celebration of the Loire Valley's wine heritage.



In September 2025, Complices de Loire took part in the 21st edition of **Wine Village**, a wine festival celebrating passion, discovery, and taste. The event was held in the prestigious and historic Bourse de Commerce in Antwerp, an emblematic venue of the city.

Over two days, more than 60 winemakers from around the world presented over 400 wines, ranging from refined classics to original new creations.

In October 2025, Complices de Loire participated in **Rindchen's Weinmesse**, one of Germany's most convivial wine events, held in the unique setting of the Millerntor Stadium in St. Pauli, Hamburg.

More than 100 national and international producers presented nearly 500 carefully selected wines, champagnes, and spirits.



In 2025, as in the previous year, Complices de Loire took part in **La Grande Dégustation de Montréal**, one of the leading wine events in North America.

The gathering brought together producers, importers, professionals, and passionate wine lovers around a wide selection of wines from across the globe. Visitors had the opportunity to discover and taste the Complices de Loire cuvées, confirming the growing appreciation for Loire wines in **Quebec**.



2024 Medals & Reviews



Complices de Loire



In 2024, our **Touraine Sauvignon from Domaine A Deux** reached a new milestone by obtaining Vegan certification.

This recognition ensures a winemaking process that respects all forms of life, carried out exclusively with plant-based products and tangential filtration, without the use of any animal-derived materials.

In April 2024, the confidential cuvée **Touraine Rouge Cot "Subtil Équilibre"** was selected among the **2024 Ambassador Wines of the Touraine appellation**.

Chosen by a jury of over sixty winemakers and professionals from 137 competing cuvées, it was one of 28 wines recognized and showcased at major events throughout the year, including masterclasses and meetings with the wine press, the **Terre de Son festival**, and the **Wine Paris 2025** exhibition.



In 2024, the **Touraine Sauvignon "Expression" 2022** was once again in the spotlight. Already recognized in 2023 as an **Ambassador Wine of the AOP Touraine**, it confirmed its excellence by earning a **Bronze Medal** at the **Challenge Millésime BIO**.

Held as part of the Millésime BIO trade fair in Montpellier, this official competition is regarded as the world's leading reference for wines and beers produced from organic agriculture.



2024 Influencers & Press



Complices de Loire

In April 2024, the **Club des Dégustateurs de Grands Vins de Montréal**, one of Canada's largest wine enthusiast clubs, published an article about Complices de Loire on its blog.

The piece highlights the work of François-Xavier Barc and Gérald Vallée, emphasizing the quality and diversity of the fifteen Loire Valley cuvées we produce. Read the full article: **[Bon à connaître \(et à boire!\) les Complices de Loire](#)**



60
millions
de consommateurs

In March 2024, the magazine **60 Millions de Consommateurs** published an article highlighting two neighboring wine regions: the Loire and Beaujolais. Several cuvées from Complices de Loire were also featured, with the estate's red wines—fruit-forward, fresh, and easy to drink—recognized for their excellent quality-to-price ratio.

In an article titled ***"Ode to Chenin Blanc! From the Loire Valley and South Africa,"*** the blog Vininformateur featured the **Montlouis-sur-Loire "Les Trois Parcelles"** cuvée made entirely from Chenin Blanc.

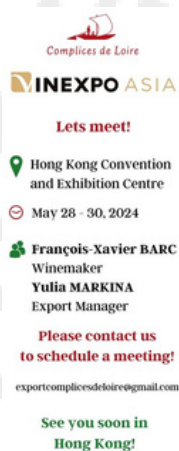
The journalist highlights the finesse of this Loire expression, noting its fruity and floral character with a broad aromatic range of peach, apricot, and hints of anise. Suggested pairings include grilled fish, Italian dishes, and other delicate cuisine. Read the full article: **[Ode au Chenin Blanc! De Val de Loire et d'Afrique du Sud.](#)**

vininformateur

2024 Fairs & Events



In July 2024, Complices de Loire took part for the first time in the **#FANDECHENIN** gastronomic evening in Saumur. Entirely dedicated to Chenin Blanc, the event offered a 100% Chenin food-and-wine pairing tasting.



In May 2024, after a six-year absence, Complices de Loire returned to **Vinexpo Asia** in **Hong Kong**.

Over three days, this major event in the Asian wine market brought together key industry players and created numerous opportunities for professional networking. The participation of Complices de Loire generated strong interest, confirming the growing appeal of Loire Valley wines among importers and influencers in the region.

In 2024, Complices de Loire took part in two major European events on the international wine calendar.

In February, the team attended **Wine Paris**, the key annual gathering in the heart of the French capital.

A month later, in March, the company was present at **ProWein** in **Düsseldorf**, the global meeting point for wine producers and distributors.

The new vintages were once again in the spotlight, confirming the appeal and diversity of the Loire Valley appellations.



In January 2024, Complices de Loire made its first appearance at **Millésime BIO**.

As a true global marketplace, Millésime BIO brings together wine professionals each year and stands as a key event for business exchanges, networking, and the promotion of organic wines.

This inaugural participation marked an important milestone in the company's development and its commitment to organic viticulture.

2023



Complices de Loire

Several Complices de Loire wines were reviewed by **Wine**

Enthusiast:

- Saumur Champigny "Les Calcaires": 91 points
- Bourgueil "La Grande Pièce": 90 points
- Pouilly-Fumé "Terre de Caillottes": 89 points
- Montlouis-sur-Loire NV "L'Évanescence": 90 points
- Pinot Noir VdF "Les Collines Rouges" : 88 points

Full reviews are available [here](#).



WINEENTHUSIAST



In autumn 2023, Complices de Loire was featured in the British magazine **GLUG**, in its special edition dedicated to the Loire Valley.

Published in the United Kingdom, GLUG is a leading independent magazine devoted to wine, culture, and the art of living. Known for its modern and approachable tone, it highlights winemakers, cuvées, and unique stories that embody the authenticity of their terroirs.

In July, during the **Terre du Son festival**, François-Xavier Barc presented the **Touraine Sauvignon Expression**, selected as an **Ambassador Wine of the AOP Touraine**.

It was a highlight of the summer, celebrating sharing, conviviality, and the rich winemaking heritage of the Loire Valley.



In April, our **Touraine Sauvignon Expression** was selected among the **Ambassador Wines of the AOP Touraine**.

The selection took place at the beginning of the month during a tasting that brought together a mixed jury of more than 40 winemakers and industry professionals. No fewer than 130 cuvées were in competition for the 2023 edition. [Read the full article](#).

2023



Complices de Loire

Two Complices de Loire cuvées achieved excellent results at the **Mundus Vini Spring Tasting**, one of Germany's most renowned wine competitions, widely recognized by European consumers.

The organic **Touraine Sauvignon Expression** received 85 points, while the organic **Saumur-Champigny Les Calcaires** earned 86 points.

MUNDUS vini
THE GRAND INTERNATIONAL WINE AWARD



In February, our **organic Bourgueil** received a **Silver Medal** at the **Concours des Ligiers**, a competition that each year rewards the finest cuvées from the Loire Valley.

Held during the **Salon des Vins de Loire in Angers**, the event brings together a panel of industry professionals who blind-taste several hundred wines.

In 2023, the **Montlouis-sur-Loire "Clair de Lune"** was selected for inclusion in the Guide Hachette des Vins.

Published since 1985, the **Guide Hachette** is one of France's most respected wine references for both enthusiasts and professionals. Each year, its expert tasters evaluate a wide range of samples through blind tastings to curate a rigorous selection of cuvées that best represent their appellation and vintage.



LA REVUE DU
vin
DE FRANCE

In the summer, Complices de Loire was featured in **La Revue du Vin de France (RVF)**, a renowned wine magazine.

In an issue dedicated to "Loire - the most dynamic region of France," several of the Complices de Loire's cuvées were highlighted and rated:

- Chinon La Petite Timonerie: 86/100
- Saumur Champigny Les Calcaires: 88/100
- Touraine Sauvignon Pointe d'Agrumes: 87/100

2022



Complices de Loire

In December, Complices de Loire received excellent ratings from the American magazine **Wine Enthusiast**, one of the most influential and respected international wine publications. Several of the estate's cuvées were distinguished:

- Bourgueil 2019 Les Castines Cabernet Franc: 91 points
- Vouvray 2020 Pointe de Silex Chenin Blanc: 90 points
- Chinon 2021 La Petite Timonerie Cabernet Franc: 89 points
- Touraine Rouge Domaine à Deux 2016: 88 points
- Touraine 2021 Pointe d'Agrumes Sauvignon Blanc: 87 points
- Domaine A Deux Touraine Sauvignon Blanc 2021: 86 points



WINEENTHUSIAST

Tastin' FRANCE

The year 2022 marked a turning point for Complices de Loire in **export** development, with a strong presence at international B2B trade events.

The team participated in several **Tastin'France** sessions, a series entirely dedicated to professional meetings and the promotion of French wines abroad.

Throughout this tour, the Loire Valley cuvées were presented in **Sweden, Finland, Australia, New Zealand, Taiwan, South Korea, Japan, Poland, Norway, and Denmark**, strengthening the estate's visibility and partnerships with importers worldwide.

For its special summer issue, **La Revue du Vin de France** dedicated a feature to **"1,400 Great French Wines Under 20 Euros."**

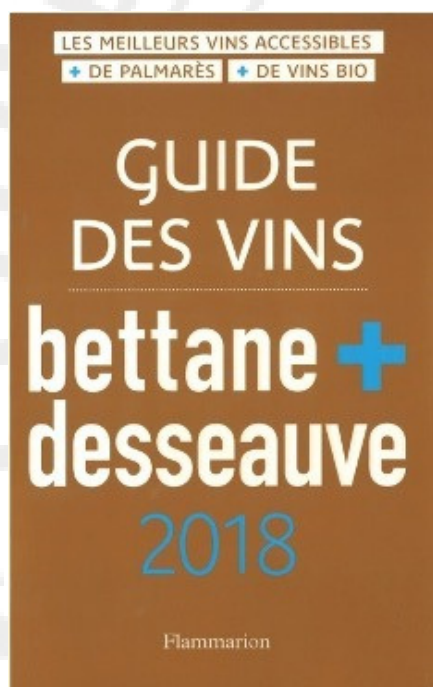
Among this extensive selection, several Complices de Loire cuvées were highlighted and received excellent ratings, confirming their outstanding quality-to-price ratio and their place among the most accessible and respected wines of the Loire Valley.

LA REVUE DU
vin
DE FRANCE

Previous Years...

In May 2016, the weekly magazine **Le Point** published an article on Complices de Loire titled "Divine Companions," as part of the tastings by **Jacques Dupont** and **Olivier Bompas**.

The piece highlights the journey of François-Xavier Barc, creator of the Complices de Loire concept. In collaboration with G rald Vall e of Domaine de la Cotelleraie, he has built a network of loyal and dedicated partners, resulting in a range of wines recognized for their precision and authenticity.



The **Bettane + Desseauve** guide awarded Complices de Loire excellent ratings, recognizing the quality and consistency of its wines.

The authors describe François-Xavier Barc and G rald Vall e as craftsmen who "restore the nobility of Loire Valley n gociant wines," producing honest, pure wines that faithfully express their terroir.

Among the wines tasted:

- Chinon La Petite Timonerie 2015 - 15/20
- Saint-Nicolas-de-Bourgueil Les Canonni res 2015 - 15.5/20
- Touraine La Cuarde 2014
- Touraine Pointe d'Agrumes 2015 - 14.5/20
- Vouvray Pointe de Silex 2015 - 15/20

In its September-October 2017 special edition, the magazine **Cuisine et Vins de France** featured the **Touraine Sauvignon "Pointe d'Agrumes"**.

The wine is described as "lively and full of freshness, with beautiful floral notes characteristic of Sauvignon." The nose is intense and expressive, revealing aromas of citrus and white flowers, while the palate offers a perfect balance between bright grapefruit, a hint of lemon, and the refreshing signature of Loire Valley wines.



Previous Years...



Complices de Loire

In its January 16, 2017 issue, the magazine **Le Vin Ligérien** published an insightful article on Complices de Loire titled "**Larrons en Loire**," written by Antoine Pétry.

The article recounts the creation of the project founded by François-Xavier Barc and G rald Vall e, described as "a human and ambitious venture that gave rise to a true Loire Valley micro-n gociant." Together, they built an innovative structure, collaborating with around twenty partner winemakers to craft fifteen cuv es representing the major appellations of the Loire Valley—from Anjou to Pouilly-Fum , including Bourgueil, Chinon, Montlouis, and Touraine.

The magazine highlights the "modern and collaborative vision" of Complices de Loire, which combines respect for terroir, teamwork, and a contemporary approach to winemaking. It also spotlights the creation of Domaine   Deux in Saint-Aignan-sur-Cher, born from the desire to produce wines "from A to Z" while embodying the philosophy of sharing and passion.



In its 2018 edition, the **Guide Hachette des Vins** awarded the **Montlouis-sur-Loire "Clair de Lune" 2015** two stars.

Fermented and aged in oak barrels, the 2015 **Clair de Lune** impressed the judges with its pale, brilliant yellow color and complex nose featuring aromas of white flowers, apple, boxwood, lemon, and citrus. On the palate, it reveals a lively, precise, and elegant profile, finishing with a long, refreshing citrus note.

Previous Years...



Complices de Loire

In its February 2018 issue dedicated to **"The Finest Cabernet Francs of the Loire,"** *La Revue du Vin de France* gave a strong review to the **Bourgueil "Terrasses de Lune"** 2014.

The magazine described the cuvée as "dynamic, well-polished, and marked by a delicate volatile acidity, while retaining the tense and vibrant spirit of the vintage," recommending it for immediate enjoyment.



In the book **"Vignerons et Crus de Touraine,"** published by **Berger M Éditions**, Complices de Loire is highlighted with its emblematic cuvée, Touraine Sauvignon "Pointe d'Agrumes."

The author praises its expressive, gourmand aromatics and Loire freshness, humorously noting that "no grapefruits were used in its making." Representing nearly half of the estate's production, this internationally successful cuvée is exported from Japan to New York while maintaining a strong presence on French tables.

The British magazine **Decanter**, an international reference in the world of wine, featured the **Montlouis-sur-Loire "Clair de Lune" 2014**.

Made from 100% Chenin Blanc, this dry, luminous wine is described as balanced and expressive, showcasing the purity and finesse typical of the Montlouis-sur-Loire terroir. With its delicate structure and fine tension, it perfectly embodies the elegance of the Loire Valley style championed by Complices de Loire.

Previous Years...



Complices de Loire

Chef **Franck Baranger** and sommelier **Thomas Jemin** created a refined pairing built around a dish of veal tartare with green peas, Caesar sauce, and ewe's curd. This signature recipe balances the freshness of lemon-marinated veal with the smoothness of the curd, achieving a subtle harmony between texture and liveliness.

To enhance this creation, Thomas Jemin selected the **Montlouis-sur-Loire "Clair de Lune" 2013**. This crisp, vibrant white wine, with notes of anise and roasted almond, brings beautiful energy to the pairing, highlighting the citrus notes of the dish and complementing its creamy texture. A precise and elegant match, full of freshness. (*G&M No. 67, July-August 2014*).

Vins & mets par Franck Baranger et Thomas Jemin

Montlouis-sur-loire

Quasi de veau cru, petits pois, sauce César et caillé



Caillé de brebis : le veau, assaisonner le caillé de brebis avec du sel et du piment d'Espelette, puis le placer au congélateur.
Mousse de petits pois : le jour même, commencer par cuire les petits pois à l'anglaise. Égoutter, refroidir et mixer en assaisonnant avec du sel et de l'huile d'olive.
Sauce César : mixer le jaune d'œuf frais, le jaune d'œuf dur, le parmesan, le jus de citron, le vinaigre de Xérès, les anchois et l'ail. Monter le mélange à l'huile d'olive.
Tartare de veau : tailler le quasi de veau en petits dés puis assaisonner avec le jus des deux citrons, du sel, les anchois et la ciboulette ciselée, puis de l'huile d'olive.
Dressage : dresser le veau puis la mousse de petits pois, ajouter quelques touches de sauce César, le caillé graté à la fourchette et enfin quelques fleurs de bourrache.



INGRÉDIENTS

POUR 4 PERSONNES

100 g de caillé de brebis
Piment d'Espelette
Sel
200 g de petits pois
60 g d'huile d'olive
1 jaune d'œuf
1 jaune d'œuf dur
25 g de parmesan
Le jus de 1/2 de citron
120 g de vinaigre de Xérès
5 filets d'anchois
1 grosse d'ail
300 g de quasi de veau
2 citrons
2 échalotes ciselées
1 botte de ciboulette ciselée
Fleurs de bourrache

158 | G&M | juillet-août 2014

CACCORDE PAIRAIT DE THOMAS JEMIN

Complices de Loire, Montlouis-sur-Loire, Clair de Lune, 2013, blanc
Un vin vif tout en fraîcheur avec beaucoup d'acidité qui viendra tonifier ce quasi de veau cru au citron. En bouche, on retrouve des notes anisées et d'amandes grillées qui s'allient parfaitement avec notre sauce César et le caillé de brebis.

The newspaper **Ouest-France** awarded a score of **17/20** to the **Touraine "La Cuarde"**.



La Cuarde stands out for its ripe grape aromas enhanced by woody, vanilla, and toasted notes from aging in Burgundy barrels. Far from conventional varietal styles, this distinctive Sauvignon reveals impressive complexity and a balanced structure—hallmarks of the estate's craftsmanship.

In its special **Wine & Food edition**, the magazine **G&M**, with contributions from chef **Thomas Boullault** and sommelier **Renaud Laurent**, highlighted the **Touraine "La Cuarde" 2010** in a refined pairing featuring Breton crab cannelloni with daikon radish, pink grapefruit jelly, and oscietra caviar.

Renaud Laurent emphasized the harmony between this fresh, crisp Sauvignon—marked by bright citrus notes and elegant tension—and the delicate texture of the crab.

Gault & Millau



Complices de Loire

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