

Domaine François Chidaine Montlouis "Les Grillonnières" dry white 2019



Product price:

€210.00

Product features:

Area: LOIRE

Winemaker: François Chidaine

Vintage: 2019

Appellation: Montlouis-sur-Loire

Color: 1/2 dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cuvee: Les Grillonnières

RVF: 93/100

Wine Advocate (Parker): 96/100

Cépage dominant: chenin

Product short description:

96/100 Robert Parker's Wine Advocate

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Robert Parker's Wine Advocate (Stephan Reinhardt, août 2021) : **96/100**. *From 90+-year-old vines on clay soils with flint topping a bedrock made of tuff (a soft, white limestone), the 2019 Montlouis sur Loire Les Grillonnières by Alice Chidaine displays a bright and vital citrus color and opens with a pure, delicate and fresh bouquet that intertwines fresh lemon with chalky notes in a very delicate yet substantial and really fascinating, refined manner. Vinified with indigenous yeasts in demi-muids for 11 months, this is a full-bodied, intense and concentrated yet refined and even filigreed Chenin with delicate mineral acidity, fine tannins and a sustainable structure with intense and refreshing iodine length. This is a fascinating, complex yet weightless and elegant Montlouis that is beautifully balanced and shouldn't be served too cold. If you like Chablis*

*or Burgundian Pinot Noir, you should try this one—but from a Burgundy glass. However, let the wine breathe for several hours, since it will become better and better, unfolding more and more of its beautiful nature. For me, this is a Must Buy. Tasted in March 2021. **Drink date 2021-2036.***