

Le Rocher des Violettes Montlouis "Le Grand Clos" dry white 2021



Product price:

€162.00

Product features:

Area: LOIRE

Winemaker: Xavier Weiskopf

Vintage: 2021

Appellation: Montlouis-sur-Loire

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 93/100

Bettane + Desseauve: 92/100

Cépage dominant: chenin

Alcool: 13

Product short description:

93/100 RVF and **92/100** B+D. Former cuvée "La Négrette", the Grand Clos is one of the two great cuvées of the domaine, the ambassador of Xavier Weiskopf's expertise. The vines are over 90 years old!

Product description:

PRESENTATION OF ROCHER DES VIOLETTES
+ ALL ITS OTHER WINES IN STOCK

Comments on this

Le Rocher des Violettes Montlouis "Le Grand Clos" dry white 2021:

Bettane + Desseauve Guide 2024 (Sept. 2023): 92/100.

RVF Guide to the Best Wines of France 2024 (Aug. 2023): **93/100**. *"Three beautiful dry whites stand out in 2021, where the Chenin has found a slender and saline balance, as seen in the Grand Clos with its uncommon smooth texture in this vintage and a depth that provides a gentle salivation. A beautiful energy shapes the finish without any aggressiveness."*

The Wine Review of France (online, February 7, 2024) : 93/100. *Heartfelt praise for this white wine from the Loire Valley with a beautiful energy that shapes the finish without any aggressiveness. The Grand Clos has an uncommon smooth texture in this vintage and a depth that provides a gentle salivation.*

The Wine Review of France (July-August 2023) : 92/100. *Toasted wood notes for this wine that is all about softness: a silky and smooth texture gives it a particular comfort in this vintage.*

Technical sheet prepared by the domaine:

Location: In Touraine, between the banks of the Loire and the Cher. In the municipality of Saint Martin Le Beau, 11ha in Montlouis sur Loire and 3ha in Touraine.

Parcel: Le Grand Clos, Les Borderies, Bel Air.

Terroir: Clay-Limestone

Grape variety: Chenin (massal selection)

Age of the vines: Over 90 years

Winemaking: Fermentation and aging for 10 months in 500-liter barrels (30% new barrels).

Farming method: Guyot pruning - Worked soils - Manual harvesting.

Yields: 30hl/ha

Density: 7800 vines/hectare

Food and wine pairing: Roast fish, Bresse chicken with cream.

Serving temperature: 12°C

Ageing potential: 20 years
