

# Domaine François Chidaine Montlouis "Les Choisses" dry white 2022



## Product price:

**€180.00**

## Product features:

Area: LOIRE

Winemaker: François Chidaine

Vintage: 2022

Appellation: Montlouis-sur-Loire

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 93/100

Wine Advocate (Parker): 94/100

Cépage dominant: chenin

## Product short description:

**94/100** Castaing/Parker. A very beautiful parcel selection, the archetype of a great chenin from the Loire that can be kept for many years in a good cellar. **93/100 RVF**

## Product description:

**PRESENTATION OF DOMAINE F. CHIDAINE**  
**+ ALL ITS OTHER WINES IN STOCK**

Comments on this:

**Domaine François Chidaine Montlouis "Les Choisses" dry white 2022**

**RVF Guide to the Best Wines of France 2025 (August 2024): 93/100. With fresh**

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*aromatic nuances (floral, anise), Les Choisilles reveals itself with finesse.*

**Robert Parker's Wine Advocate** (Y. Castaing, Oct 2025): **94/100** : *Vinified and matured for eight months in large barrels (demi-muids), the 2022 Montlouis-sur-Loire Les Choisilles is particularly flamboyant in this vintage. It opens with a vivid bouquet of exotic fruits, ripe pear, flowers, spices and a subtle touch of reduction. Medium- to full-bodied, it is concentrated and fleshy, framed by a delicate thread of gastronomic bitterness that lends tension and complexity. The finish is long, deep and layered. More structured and dense than the Clos du Breuil, its 2.6 grams of residual sugar contribute to its balance and promise graceful evolution over the next 15 years. **DRINK DATE 2025-2037***

**Technical sheet written by the domaine:**

**Vine cultivation:** The vineyard is managed biodynamically. No chemical phytosanitary products are used. The soils are plowed. Pollinator and nematicide plants are sown in the rows. The preparations used come solely from transformed plant, animal, and mineral materials.

**Soils:** The soil consists of clay and coarse flint elements. The subsoil is made up of Tuffeau, a soft white limestone rock through which the roots create a passage.

**Grape variety:** chenin blanc.

**Harvest:** manual with successive sorting.

**Age of the vines:** 30 to 100 years.

**Vinification:** The alcoholic fermentation is carried out by indigenous yeasts in demi-muids, wooden barrels with a capacity of 600 liters. It can last up to six months. Malolactic fermentation is not sought. Aging is done on fine lees, still in demi-muids.

**Food and wine pairings:** Sautéed shrimp with olive oil, lobster, cod, sea bass, poultry, and goat cheese.

**Serving temperature:** 10-12°C