

# Domaine François Chidaine Montlouis moelleux sweet white 2016



## Product price:

**€91.50**

## Product features:

Area: LOIRE

Winemaker: François Chidaine

Vintage: 2016

Appellation: Montlouis-sur-Loire

Color: Sweet white

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified  
agriculture

RVF: 94/100

Wine Advocate (Parker): 92/100

Cépage dominant: chenin

Alcool: 13,5

## Product short description:

A cuvée kept confidential due to the 2016 vintage marked by frost. **94/100 RVF** : *A very fine wine that will reconcile those who do not like residual sugars*

## Product description:

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

Comments on this:

**Domaine François Chidaine Montlouis moelleux 2016 sweet white wine**

**Guide RVF des Meilleurs Vins de France 2021 (Nov. 2020): 94/100.** *The 2016 sweet wine has not*

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*aged a bit, its sugar rises with great precision and invigorates us from the first sip. A very fine wine that will reconcile those who do not like residual sugars.*

**Robert Parker's Wine Advocate** (Stephan Reinhardt, Aug. 2021): **92/100**. *The 2016 Vin de France Mœlleux from Vouvray (but bottled in Montlouis, so the wine has to be indicated as Vin de France) is irritatingly mature (after less than five years from the harvest) and rather oxidative on the nose (which I like). Round, pretty sweet and lush on the palate, this is an intense, tightly structured and sustainable Chenin. I wouldn't store it for too long, though. Tasted in March 2021. **Drink date 2021-2033.***

#### **Technical sheet written by the domaine:**

The year 2016 was challenging for us due to the capricious climate. The frost of April 27, 2016, hit us hard: 90% loss.

After a very rainy spring, the summer and late season were much more favorable, allowing us to harvest a small but very high-quality crop.

**GRAPE VARIETY:** 100% Chenin Blanc

**PLOT:** 50 to 100 years old

**ALCOHOL CONTENT:** 13.5%

**RESIDUAL SUGARS:** 22.3 g/L

**TOTAL ACIDITY:** 4.5 g/L

**BOTTLED:** August 2017

**SOILS:** Clay and flint; subsoil made up of Tuffeau (soft, white limestone through which the roots create a passage).

**HARVEST:** Manual with successive sorting.

**CULTIVATION METHOD:** The vineyard is managed in Biodynamics. No chemical phytosanitary products are used in the vineyard. The soils are grassed, and melliferous and nematicide plants are sown in the rows. The preparations used come solely from transformed plant, animal, and mineral materials. The qualities and particularities of each terroir are thus respected. The goal is to find a balance and create harmonious living conditions between land, plant, and environment to obtain a quality wine.

**VINIFICATION:** After pressing in a pneumatic press, 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:** It is done on fine lees, still in demi-muids (total duration 11 months).

**TASTING:** Clear and bright color. Nose and palate marked by exotic fruits, particularly passion fruit,

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which brings an aromatic balance with freshness. Beautiful breadth and length on the palate.

**Food and Wine Pairings:** Foie gras, Roquefort, pear almond tart.

**Serve at 11-12°**