

Domaine François Chidaine Montlouis "Les Bournais" dry white 2023



Product price:

€210.00

Product features:

Area: LOIRE

Winemaker: François Chidaine

Vintage: 2023

Appellation: Montlouis-sur-Loire

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 95/100

Cépage dominant: chenin

Product short description:

The atypical parcel (clay-limestone without flint) of François Chidaine... highly sought after for its extreme finesse. Even better after a few years of patience. For more concentration, prefer "Les Argiles"! **95/100 RVF!**

Product description:

PRESENTATION OF DOMAINE F. CHIDAINE
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Comments on this

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RVF Guide to the Best Wines of France 2026 (Sept 2025): **95/100**. *The legendary and confidential Les Bournais reveals itself with great refinement.*

Technical sheet written by the domaine:

Vineyard management: 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 is clay-limestone in nature, without coarse flint elements, "Les Perruches," typical of the appellation's soils. The subsoil consists of Tuffeau, a soft white limestone through which the roots create a passage. Parcel area: 2.5 ha.

Grape variety: chenin blanc.

Harvest: manual with successive sorting.

Age of the vines: 30 to 100 years.

Vinification: After pressing, 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 (total duration: 10 months).

Food and wine pairings: Fish and white meats, sweet-salty pairings.

Serving temperature: 11-12°C.

Presentation of Montlouis "Les Bournais" in the **Revue du Vin de France of February 2024**: *"With an area of 3.99 hectares, facing north, this vineyard parcel surrounded by woods and overlooking the Loire was planted with 6000 vines per hectare by François Chidaine in 1998, then in 2000 and 2010 from mass selections of the domaine. Difficult to work, the soil is clay-limestone over a subsoil of tuffeau. The term Bournais refers to a type of soil where the clays are fertile. 2005 was the first isolated vintage vinified separately."*