

Domaine François Chidaine Montlouis "Brut Nature" 2021



Product price:

€144.00

Product features:

Area: LOIRE

Winemaker: François Chidaine

Vintage: 2021

Appellation: Montlouis-sur-Loire

Color: sparkling white

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Wine Advocate (Parker): 91+/100

Cépage dominant: chenin

Product short description:

91+/100 Castaing/Parker. Delicious cuvée Brut Nature non dosée, in AOP Montlouis-sur-Loire. Many champagnes cannot compare to it, but fortunately, it's impossible to compare chenin with chardonnay/pinot!

Product description:

PRESENTATION OF F. CHIDAINE
+ ALL HIS OTHER CUVEES IN STOCK

Comments on this

Domaine François Chidaine Montlouis "Brut Nature" 2021 :

Robert Parker's Wine Advocate (Y. Castaing, Oct 2025) : **91+/100** : *The 2021 Brut Nature*

*Méthode Traditionnelle, bottled in 2022 and disgorged in August 2024 without dosage, was matured in demi-muids or large barrels. Unfurling from the glass with aromas of exotic fruits, pear and herbs mingled with a lovely reduction, it's round and sappy, fresh and delicate, with a lively, ethereal finish. It could gain depth and raciness with one or two years in the cellar. **DRINK DATE 2025-2030***

Technical sheet written by the domaine :

The appellation area is located upstream of Tours, at the meeting point of the Loire and Cher valleys. It spans three municipalities, Montlouis sur Loire, Saint-Martin le Beau, and Lussault sur Loire, covering a total area of approximately 400 hectares.

GRAPE VARIETY : 100% Chenin Blanc

VINEYARD : 10 to 50 years

SOILS : Clay-limestone; subsoil composed of Tuffeau (soft white limestone through which 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 at M. Bouché in Limoux, the grape juices were cooled and transferred within 24 hours to Montlouis in our cellars. Alcoholic fermentation is carried out by indigenous yeasts in our demi-muids, 600-liter wooden barrels. It can last up to six months. Malolactic fermentation is not sought. The secondary fermentation occurs in our cellars. The bottles remain on their lees for a minimum of 12 months.

TASTING : Beautiful deep and luminous color.

On the palate, this sparkling wine combines aromas of white flowers and citrus notes with balanced minerality.

Serving temperature 7°-9° C

FOOD AND WINE PAIRINGS : The fine bubbles can be enjoyed as an aperitif and can substitute for dry wines.

AGING POTENTIAL : 4 to 5 years