

Le Rocher des Violettes Montlouis "Le Grand Clos" dry white 2022



Product price:

€156.00

Product features:

Area: LOIRE

Winemaker: Xavier Weiskopf

Vintage: 2022

Appellation: Montlouis-sur-Loire

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 92/100

Wine Advocate (Parker): 94/100

Cépage dominant: chenin

Alcool: 13

Product short description:

94/100 Castaing/Parker. **92/100** RVF. Le 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 CUVEES IN STOCK

Comments on this

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RVF Guide to the Best Wines of France 2025 (August 2024): **92/100**. *Le Grand*

Clos, all finesse and tact, with an astonishing vegetal touch in this sunny vintage.

Robert Parker's Wine Advocate (Y. Castaing, Oct 2025): **94/100** : *Flamboyant and racy, the 2022 Montlouis Le Grand Clos opens with a perfumed bouquet of anise, white flowers, Anjou pear, and spices, subtly accented by a delicate touch of oak. Medium-to full-bodied, enveloping and fleshy, it's textural and concentrated with racy acidity, concluding with a long, ethereal finish. Combining power and finesse, it was matured in 500-liter barrels, 20% of which were new and sourced from Tonnellerie Chassaing. **DRINK DATE 2025-2037***

Technical sheet written 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

Vinification: 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

Cellaring potential: 20 years