

Domaine de la Taille aux Loups Montlouis-sur-Loire "Remus" dry white 2024



Product price:

€150.00

Product features:

Area: LOIRE

Winemaker: Jacky Blot

Vintage: 2024

Appellation: Montlouis-sur-Loire

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: chenin



Product short description:

The "petit" Montlouis from domaine, enjoyable young but will age very well for a few years.

Product description:

PRESENTATION OF TAILLE AUX LOUPS
+ ALL ITS OTHER CUVEES IN STOCK

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Technical Sheet written by the domaine

Grape variety: 100% Chenin.

Age of the vines: 50 to 80 years.

Soil: cuvées generic, clay-limestone and clay-siliceous soil, on limestone bedrock. A set of plots, sloping south between Cher and Loire.

Vine management: plowed vines, short pruning 6 to 8 buds, 4 canes maximum per vine. Non-certified organic farming.

Harvest: manual. Wine made from grapes picked during the second pass in the vineyards. Transport of the harvest in flat crates. A partial picking 8 to 10 days prior allowed for the production of the cuvée "les dix arpents".

Yield: 20 hectoliters per hectare for this cuvée.

Vinification: pneumatic pressing. Static settling for 30 hours. The wine is transferred by gravity to the cellar. Very slow fermentation in barrels without inoculation or chaptalization.

Aging: no malolactic fermentation. Aging for one year in barrels 1/4 new, 1/4 one wine, 1/4 two wines, 1/4 three wines. A single racking, bottling in the following autumn, very light filtration.

Service: serving temperature of 10 to 12 degrees. Decanting recommended.