

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



Product price:

€162.00

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:

Cuvée from a specific parcel made exclusively from grapes harvested during a second pass in the vineyards, which were allowed to ripen longer.

Product description:

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

Taille aux Loups Montlouis-sur-Loire "Clos Michet" dry white 2024

Technical sheet written by the domaine

Parcel Cuvée: Wine made from grapes harvested during the second pass over the three parcels of the clos.

Soil: Filtering aeolian sands on the first slope over limestone bedrock. 3 parcels in this clos with very similar geology, all at the top of the slope. Two orientations: southwest and west.

Aging: Barrels: 1/6 new, 5/6 from 1 to 5 wines. Aging for one year on fine lees.

Food & Wine Pairings: Many pairings, cooked fish and shellfish, white meats, cheeses.

Presentation of the appellation written by the domaine:

History: for centuries, the white from Pineau produced on both sides of the Loire, in Montlouis and Vouvray, was called "Vouvray wine." It was only with the creation of the Appellations d'Origine that Montlouis, aware of its uniqueness, gained independence and became a communal appellation.

Soils: at the top of the promontory, the soil consists of clays topped with sands blown from the Loire and Cher and coarse elements of flint and chalk. The tuffeau (Turonian chalk) is always within reach of roots.

Climate: bordered by natural geographical limits (Loire to the North, Cher to the South, and the Amboise forest massif to the East), Montlouis-sur-Loire enjoys particularly mild climatic conditions: the influences of the ocean penetrate through the two widely open valleys, which promotes the over-ripening of grapes and produces dry white wines of high maturity.