

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



Product price:

**€174.00**

**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:**

A unique cuvée from the oldest vines of a unique clos, on flint and clay-limestone, ideally facing south. An unparalleled freshness and fruit, with the future emergence of superb minerality for the most patient!

**Product description:**

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

**Taille aux Loups Montlouis-sur-Loire "Clos de Mosny" dry white 2024**

**Technical sheet written by the domaine :**

**Parcel Cuvée:** 12.5 hectares, reduced to the old vines of the best geological zone, about 8 ha. Clay-sandy soils with many flints over a clay layer and then limestone bedrock. 12 hectares enclosed by walls, several centuries old. Beautiful south-facing slope towards the Cher.

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

**Tasting:** Presents a broad mineral palate, very fruity with a beautiful freshness.

**Food & Wine Pairing:** Great cuvée for gastronomy. Many pairings, cooked fish and shellfish, white meats, cheeses.

**Presentation of the appellation written by the domaine :**

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**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 of Origin that Montlouis, aware of its originality, gained independence and became a communal appellation.

**Soils:** at the top of the promontory, the soil is composed of clays topped with sands blown from the Loire and the 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. The production of semi-dry or sweet wines depends on climatic variability: the vintage effect is decisive.