

Domaine de la Taille aux Loups "Venise" dry white 2024



Product price:

€228.00

Product features:

Area: LOIRE

Winemaker: Jacky Blot

Vintage: 2024

Appellation: Vin de France

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: chenin

Product short description:

1 single carton per order. Any order exceeding this will be canceled and refunded. The greatest wine signed by Jean-Philippe Blot (and one of the greatest Vouvray?), formerly Vouvray AOP, now "Vin de France" for absurd administrative reasons that have nothing to do with the quality of the wine... but perhaps with the strong personality of the late winemaker?

Product description:

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

Domaine de la Taille aux Loups "Venise" dry white 2024

1 carton per order only. Any order exceeding this will be canceled and refunded

Prior note: for several vintages now, the "Clos de la Bretonnière, Appellation d'Origine Protégée Vouvray" has been replaced by the Vin de France "Bretonnière". However, these are the same grapes, located in the same place, managed by the same winemaker. They are also vinified in the same location: at Jacky Blot in Montlouis. This is where the issue lies: Montlouis is located on the other side of the Loire, just a few hundred meters away. The administrative rule has changed, so there is no longer an appellation for wines from these plots that are still situated within the appellation.

The amusing aspect of this very French administrative story is that the appellation **Vouvray may lose perhaps its greatest wines** with "[Bretonnière](#)" and "Venise" from Taille aux Loups, not to mention the two other great cuvees "[Baudouin](#)" and "[Argiles](#)" from [François Chidaine](#), another star of Montlouis who vinifies at his place and owns plots "across", whose wines have been downgraded for the same reason!

Technical sheet written by the domaine:

Following a decision by the Vouvray syndicate, wines from the Vouvray vines are now released as Vin de France, as they are vinified on the other side of the Loire in Montlouis.

Soils: The vineyard covers rocky slopes on a tuffeau substrate (white chalk from the Turonian) interspersed with confluencing valleys and covered with "perruche" (clay with flint that gives the mineral character) and "d'aubuis" (clay-limestone that provides the power of the sweet wines).

Climate: On the edge of confluencing valleys, the soils warm up quickly under the oceanic influence, which weakens at this level of the Loire that penetrates into the heart of the vineyard. Sunny autumns favor over-ripeness and even noble rot. The production of semi-dry, sweet, or liqueur wines depends on climatic variability: the vintage effect is decisive.

Vineyard: the entire vineyard, whether the vines are in the Montlouis-sur-Loire appellation or in the Vouvray appellation, rests on a limestone mother rock. This deposit from the upper Turonian (the last period of the Cretaceous, at the end of the secondary era) dates back about 100 million years and forms in Montlouis-sur-Loire an inclined plateau towards the South.