

Domaine François Chidaine Montlouis "Clos du Breuil" dry white 2024



Product price:

€162.00

Product features:

Area: LOIRE

Winemaker: François Chidaine

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:

Superb aging chenin crafted (from sometimes century-old vines) by the undisputed "master" of chenin in Montlouis-sur-Loire, in a very nice vintage to drink or to keep.

Product description:

PRESENTATION OF DOMAINE F. CHIDAINE
+ ALL ITS OTHER CUVEES IN STOCK

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Technical sheet written by the domaine :

Vineyard management : The vineyard is managed biodynamically. No chemical phytosanitary

products are used. The soils are plowed. Pollinator and nematicide plants are sown in the rows. The preparations used come solely from transformed plant, animal, and mineral materials. The qualities and particularities of each terroir are thus respected.

Soils: The soil consists of clays and coarse flint elements. The subsoil is made up of Tuffeau, a soft white limestone rock through which the roots create a passage.

Parcel area : 3 ha.

Grape variety: chenin blanc.

Harvest: manual with successive sorting.

Age of the vines: 30 to 100 years.

Vinification: After pressing, alcoholic fermentation is carried out by indigenous yeasts in demi-muids, wooden barrels with a capacity of 600 liters. It can last up to six months. Malolactic fermentation is not sought. Aging is done on fine lees, still in demi-muids (total duration: 9 months).

Food and wine pairings: Grilled fish, shellfish, goat cheese.

Serving temperature: 11-12°C.