

FRANÇOIS CHIDAINE MONTLOUIS LES BOURNAIS



100% Chenin Blanc (Pineau de la Loire) from the Bournaïs vineyard. Luminous and tinged with green reflections. Vivacious and fresh. The nose and mouth are served with an elegant bouquet of exotic fruits, citrus, white flowers and a beautiful minerality. The mouth is ample and fruity. Rich, elegant and complex. Pure and fresh finish. Serve with fish and white meat, sweet/savory dishes and goat cheeses. Organic.

The soil is clayey-limestone with no coarse flint elements. The subsoil consists of Tuffeau, limestone and soft and white calcareous rock through which the roots create a passage. The climate is continental with oceanic influences. The vines are an average of 15 years old. The grapes are harvested by hand successively. After pressing, alcoholic fermentation is carried out with indigenous yeasts in 600 liters capacity oak barrels for up to six months. "Malolactic fermentation" is not sought. The breeding is carried out on fine lees, always in oak barrels for a total duration of 10 months. Foaming occurs in the cellars. The bottles remain on slats for a minimum of 12 months. The vineyard is organic, bio-dynamically maintained. No chemical plant protection products are used in the vineyard; soils are plowed. The qualities and peculiarities of each terroir are thus respected.


In a region rich in greatness, François Chidaine stands out. He is arguably one of the finest white wine-makers in the world. His father's wines were always well regarded, but when Francois started his own domaine in 1989, with just a few acres, it was with the ambition of expressing terroir at the highest level possible. The estate gradually expanded, and today extends over 91 acres: 49 in Montlouis, 25 in Vouvray, and 17 in Chissay in the Touraine appellation.

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Tasting Note:

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Aromas & flavors of exotic fruits, citrus,
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Shelf Talker:



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