

FRANÇOIS CHIDAINÉ MONTLOUIS BRUT, METHODE TRADITIONNELLE

100% Chenin Blanc. Fresh and vivid with fine, light bubbles. Aromas of crunchy pear, white flowers and eggshell. Flavors of fresh lime and white fruit with a marked saline minerality and smoky complexity. Delicate, with a wonderfully creamy mouthfeel. Long, chalky, mineral-infused finish. Drink as an aperitif or in place of a dry white wine. Outstanding with seafood! Organic.

The vines are 20 to 50 years old. The soil is composed of clays and 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 grapes are harvested by hand successively. After pressing, alcoholic fermentation is done with indigenous yeasts in 600 liter-capacity oak barrels for up to six months. "Malolactic fermentation" is not part of the process. Foaming is carried out in the cellars. The bottles remain on slats for a minimum of 12 months. The vineyard is organic, uses bio-dynamic practices, and no chemicals are used in the vineyard.

The soils are plowed in order to retain the qualities and peculiarities of each terroir.

In a region rich in greatness, Francois 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.

"Rich with fig, warm philo dough, almond paste and dried pear notes, backed by a note of ginger that lingers on the finish...tasty..." - J.M., Wine Spectator

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Tasting Note:

FRANÇOIS CHIDAINÉ MONTLOUIS BRUT, METHODE TRADITIONNELLE

100% Chenin Blanc. Aromas of crunchy pear, white flowers & eggshell; flavors of fresh lime & white fruit; saline minerality & smoky complexity; delicate & creamy; long mineral-infused finish. Organic.

Shelf Talker:

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