

FRANÇOIS CHIDAINE MONTLOUIS CLOS HABERT



100% Chenin Blanc (Pineau of Loire). Beautiful, gilded and brilliant appearance. A mere hint of sweetness, perfectly balanced by racy acidity, conveys the earthy character of Chenin Blanc. The richness and finesse combine for a long finish in the mouth. Wonderful as an aperitif, with goat cheese and paired with spicy Asian food. Organic.

The vines are 30 to 90 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 winemakers 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.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

FRANÇOIS CHIDAINE MONTLOUIS CLOS HABERT

100% Chenin Blanc (Pineau of Loire). A hint of sweetness perfectly balanced by racy acidity; earthy character with richness & finesse; long finish. Organic.

Shelf Talker:

FRANÇOIS CHIDAINE MONTLOUIS CLOS HABERT



100% Chenin Blanc (Pineau of Loire). Beautiful gilded & brilliant appearance. A mere hint of sweetness, perfectly balanced by racy acidity, conveys the earthy character of Chenin Blanc. The richness & finesse combine for a long finish in the mouth. Wonderful as an aperitif, with goat cheese & paired with spicy Asian food. Organic.

AN EASTERLY WINE SELECTION