

FRANÇOIS CHIDAINE MONTLOUIS 'LES TUFFEAUX'



100% Chenin Blanc. A tender white wine with a clear, shiny appearance. Aromatic aromas of ripe fruits that gradually reveal a delicate freshness. The mouth expresses balanced fruity notes with a touch of acidity and a very beautiful richness. The moderate sweetness varies a little from vintage to vintage, but the balance is always there. Racy acidity, beautiful Chenin fruit, and a generous and rich lingering mineral finish. Fantastic with a great cheese. 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.

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Tasting Note:

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aromas of ripe fruits; balanced fruity
flavors with a touch of acidity; generous,
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Shelf Talker:

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