FRANÇOIS CHIDAINE VIN DE FRANCE 'LES ARGILES'

100% Chenin Blanc. Clear and luminous hue. Fresh and open with hints of lemon and white fruit. Dry and mineral with purity, elegance, power and breadth. Nice balance. Tense, saline finish. Delicious with seafood, salads and savory dishes! Organic.

A blend of top sites from the Vouvray appellation in the Loire Valley. The soils are sandy lay on a base of chalky toffeau, limestone and soft and white calcareous rock through which the roots create a passage. The climate is continental with oceanic influences. The vineyards are ploughed and nematicides and melliferous plants are sown in the rows. The only preparation used comes from animal, plant and mineral matter. The soil consists of clays and white chalk. Spontaneous fermentation with native yeast, in *demi-muids* barrels, of which 10% are new. There is no malolactic fermentation. Barrel aged on the fine lees. Previously classified under the Vouvray AOC, Chidaine vinifies his wines in Montlouis and the Vouvray AOC regime does not allow Vouvray to be produced/ bottled outside the AOC region. As a result, Les Argiles has now been reclassified as Vin de France.

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.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

FRANÇOIS CHIDAINE VIN DE FRANCE 'LES ARGILES 100% Chenin Blanc. Fresh & open with

hints of lemon & white fruit; dry & mineral with purity, elegance, power & breadth; nice balance; tense, saline finish. Organic.

Shelf Talker:



