



# FRANÇOIS CHIDAINE ‘LES ARGILES’

## VOUVRAY – VIN DE FRANCE 2022



*"You have to look to the historical collections of regional leaders Foreau and Huet to find comparable consistently high quality, making it clear that Chidaine is one of the world's finest craftsmen in the medium of white wine" David Schildknecht VN*

Chidaine started his venture in 1989, when he took over after his dad. Since then, he caused a mini-revolution in this tiny appellation, in many ways that the contemporary history of Montlouis-sur-Loire, facing Vouvray just 2 miles as the crow flies across the river, is the history of his. **Organic since 1992 and biodynamic since 1999** he shaped this appellation to be a natural wine heaven, with a swag of winemakers following his footsteps. His estate is now made of 90 acres, 50 acres in Montlouis, 25 in Vouvray, where he acquired parcels in 2000, and 15 in Touraine.

This dry Vouvray, which was not authorized to carry appellation because vinified across the river in Montlouis (Stupid local rules), carries all the character of the Chenin Blanc on limestone in opposite to Montlouis-sur-Loire where the flint gives an airier style.

### SOIL TYPE \_\_\_\_\_

Deep clay soil with white chalk. "Les Argiles" meaning Clay.

### VARIETAL \_\_\_\_\_

100 % Chenin Blanc. 40 years-old vines

### CULTURE \_\_\_\_\_

Vines conducted in Biodynamy. No use of phytosanitary products. Natural grass cover between the rows (Only Nematicidal & mellifera plants are sowed). Biodynamic preparations come only from transformed material of vegetal and mineral origin. **Manual harvest with multiple sorting.**

### VINIFICATION \_\_\_\_\_

Pneumatic pressing. Alcoholic fermentation with native yeasts in used 620 liters French oak barrels. Fermentation can last up to 6 months. Ageing on fine lees for 6 to 8 months in the same barrels. The goal is to not complete the malolactic fermentation. Fermented as dry Chenin Blanc.

**13% | RS 1.6 g/L | 3.73 g/L of total acidity.**

### TASTING NOTES \_\_\_\_\_

Displaying a ripe expression, signature of the warm 2022 vintage, dominated by orchard fruits, peach & apricot. Nice mouth-filling texture perfectly balanced by a touch of lemon zest and a bright saline finish.

From the same Winery :

- Montlouis-sur-Loire "Clos du Breuil" 2022
- Montlouis-sur-Loire "Les Choisses" 2022
- Vin de France – Vouvray "Baudoin" 2022
- Vin de France – Vouvray Moelleux 2018
- Montlouis-sur-Loire Brut Nature 2020

