



# FRANÇOIS CHIDAINE "BRUT NATURE" MONTLOUIS-SUR-LOIRE - METHODE TRADITIONNELLE 2022



"Chidaïne is to Chenin Blanc, what Didier Dagueneau is to Sauvignon Blanc"

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

Facing Vouvray, the other side of the river, Montlouis-sur-Loire is just 2 miles as the crow flies, from its illustrious older brother. Like in Vouvray, Montlouis is exclusively dedicated to Chenin Blanc, but the subtlety of Terroir, Flinty for Montlouis and Chalky for Vouvray, make them truly distinctive.

It is there that François Chidaïne 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 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 and 15 in Touraine.

## SOIL TYPE

Clay with pieces of coarse flint called "Perruches" over a base of "Tuffeau" - soft, white limestone through which the roots can find a way.

## VARIETAL

100 % Chenin Blanc. 20 to 50 years-old vines

## CULTURE

Vines conducted in Biodynamy. No use of phytosanitary products. Traditional plowing of the soil. 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 "demi-muids", which are 600 liters French oak barrels. Fermentation can last up to 6 months. Their goal is to not complete the malolactic fermentation. Secondary fermentation in bottle in their cellar. Ageing "sur lattes" for 12 months minimum. Disgorged February 2025

## TASTING NOTES

Bone-dry bottling with lively profile. Aromas of exotic fruits and pear joined by lightly savory notes and delicate bready characters. Smoky mineral finish.

12.5% alc | "0" dosage - < 2 g/L of RS | 3.30 g/L of total acidity.

From the same Winery :

Montlouis-sur-Loire "Clos du Breuil" 2023  
Vin de France - Vouvray "Les Argiles" 2023  
Vin de France - Vouvray "Baudoin" 2022  
Vin de France - Vouvray Moelleux 2018

