



# FRANÇOIS CHIDAINÉ "CLOS DU BREUIL" MONTLOUIS-SUR-LOIRE 2024



*"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

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 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 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 over a base of "Tuffeau" - soft, white limestone. Single plot selection. North-west exposure.

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

100 % Chenin Blanc. 60 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 600 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. 13% alc | **1.5 g/L of RS** | 3.25 g/L of total acidity.

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

Mineral driven with notes of citrus and licorice. Refine balance between freshness and stone fruit texture. Nice line of tension and salinity trough a lengthy finish.



From the same Winery :

- Montlouis-sur-Loire "Les Choisilles" 2023
- Vin de France - Vouvray "Les Argiles" 2023
- Vin de France - Vouvray "Baudoin" 2024
- Vin de France - Vouvray Moelleux 2018
- Montlouis-sur-Loire Brut Nature 2022

