



FRANÇOIS CHIDAINE "BRUT NATURE" MONTLOUIS-SUR-LOIRE - MÉTHODE TRADITIONNELLE 2015



"Chidaine 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 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 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 a 12 months minimum.

TASTING NOTES

"Beautifully fresh, energetic, with polished orchard fruit nose, complemented by a light and minerally seam. The palate is certainly vivacious, filled with desiccated fruit, backed up by great acidity, and a fine pétillance. Full, composed, and striking, with a long, fruit-rich finish, this is very impressive." *Chris Kissack, winedoctor.com*

12% alc | "0" dosage - < 2 g/L of RS | 6 g/L of total acidity.

From the same Winery :

Touraine Sauvignon Blanc & Rouge 2016/2017

Vouvray "Bouchet" 2015

Montlouis-sur-Loire "Les Tuffeaux" 2015

Chenin d'Ailleurs 2016

