



FRANÇOIS CHIDAINE ‘LES ARGILES’ VOUVRAY – VIN DE FRANCE 2018



"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 a more airy 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 600 liters French oak barrels. Fermentation can last up to 6 months. Ageing on fine lees for 11 months in the same barrels. The goal is to not complete the malolactic fermentation. Fermented as dry Chenin Blanc.

TASTING NOTES _____

"The 2018 Les Argiles is bright, finely cut and remarkably nuanced. White orchard fruit, chalk, mint and white pepper give the Argiles a striking aromatic upper register. The Argiles, which emerges from clay-rich soils, impresses more with energy than the breadth I expected. Perhaps that will develop in bottle. This chiseled, finely-cut Chenin has a ton to offer. Bright saline notes punctuate the finish."

-- Antonio Galloni, Vinous Oct 2020 – 94 pts



From the same Winery :
Touraine Sauvignon Blanc & Rouge 2020/2019
Montlouis-sur-Loire "Les Tuffeaux" 2018

