



MOULIN TOUCHAIS COTEAUX DU LAYON 1991



During WWII German's occupation of the City of Doué, Joseph Touchais, who took over the family estate in 1930, decided to brick their labyrinth of cellars to protect the mountains of vintage stock buried deep in the estate's cave. After the war ended, when reopening the tunnels, he realized that the wines had aged tremendously well. Since this time, they made themselves famous for the late releases of their Chenin Blanc wines, which demands cellaring for at least 10 years before a bottle is made available to the market.

Their 35 hectares, of exclusively Chenin Blanc, are planted on the banks of the Layon, that reaches the Loire in front of Savennières. Hand harvest happens in 3-5 picks. The 1st pick is for acidity; the other picks are for maturity. The blend brings balance and is the traditional method of the Layon.

Residual sugar is 80-90gr/l in average; the vintage doesn't really affect that. The nuances that you will find in the 27 vintages, through 6 decades, of the wines available to sell, is brought by the vintage effect as well as the slow evolution in their caves where the wines lay down since their bottling.

SOIL TYPE _____

Clay & schist of the Upper-Layon in the town of Tigné, Matigné-Briand & Maligné. Less botrytis in this section of the Layon since the fogs burn off earlier.

VARIETAL _____

100% Chenin Blanc.

CULTURE _____

Environment friendly practices with no use of pesticides or herbicides. Short pruning to ensure optimum maturity and disbudding to bring a good aeration of the grapes. Hand harvesting late fall in 3 to 5 picks at overripeness. Passerillage often dominates Botrytis, which brings more freshness.

VINIFICATION _____

Fermentations in concrete vats, each "trie" in separate tank, with native yeast until mid-January after harvest. Fermentation stops by cooling of the must when the perfect gustatory balance is achieved. No oak is used. Sedimentation of the tartar relies on the cold of the winter and bottling 3 months after the end of the fermentation. The winter period is crucial to cold stabilization. Each vintage ages for a minimum of 10 years. Re-corking is done after 20 years in cellar. A bottle of the same vintage is used for topping.

TASTING NOTES _____

Lemony, fresh marmalade with honneyed cinnamon and spicy baked apple. Rich luscious notes of quince & dried apricot. Finishes with a balanced acidity which gives the wine and energetic feel.



Other vintages available from the estate:

1968-1979-1980-1981-1982-1983-1985-1997-1998-2000-2001-2002-2005-2007