



# Chai de la Dive, Saumur Les Moulins Blanc, Loire, France, '2024'

Product code: `6105

## PRODUCER PROFILE

Chai de la Dive is a negociant created by Romain Guiberteau, Brendan Stater West, Alex Crochet (Domaine Romain Guiberteau), and Arnaud Laplanche – some of the most esteemed growers in Saumur – established to broaden their exploration of the Loire beyond their main estate.

Drawing on organically farmed fruit from both younger estate vines and trusted growers across villages like Berrie, Épièdes, Montreuil-Bellay and Puy-Notre-Dame, the team crafts wines under the 'Les Moulins' label. Following the Guiberteaus' philosophy of minimal intervention, Chai de la Dive delivers relaxed, terroir-driven wines that are open, precise and utterly unpretentious.

## VITICULTURE

The grapes are sourced from organically certified vineyards in cooler limestone-rich zones near Montreuil-Bellay and Épièdes. Vines are 20–35 years old, rooted in tuffeau soils that lend the wine its hallmark minerality. The farming is entirely manual and low-intervention—cover crops enrich the soil, no synthetic sprays are used, and harvest is done in small bins to avoid oxidation. Yield control is carefully managed to maintain freshness and aromatic purity.

## WINEMAKING

Grapes are hand-harvested and gently pressed as whole clusters to retain freshness. Fermentation is spontaneous, using only native yeasts, and occurs in stainless steel or old, large-format foudres. Lees ageing for 6–9 months adds mid-palate texture and complexity, in stainless steel with 1/4 of the blend in old oak foudre to preserve varietal expression and minerality. There is no malolactic fermentation, maintaining Chenin's natural edge and vibrancy. The wine is bottled unfiltered or lightly filtered with minimal sulphur.

## TASTINGNOTE

A bright, tensile Chenin Blanc that radiates with clarity and lift. Aromas of green apple, quince, white peach and chamomile rise from the glass, underpinned by a fine chalky minerality. On the palate, it's vibrant and linear, with electric acidity wrapped around stone fruit, citrus peel, crushed shells and subtle almond tones. There's a touch of lees like texture that adds volume without dulling the precision. The finish is zesty, saline, and mouthwatering—an elegant expression of Loire Chenin that walks the line between charm and edge.

## FOOD MATCHING

Fresh oysters, scallops, or grilled langoustines, Thai or Vietnamese dishes with lemongrass and lime.



## TECHNICAL DETAILS

### Varieties:

Chenin Blanc 100%

Vegetarian

Vegan

Producer works organically

### Features

**ABV:** 12%

**Closure:** Natural cork

**Colour:** White

### Oak Ageing

**Time:** 6 to 9 Months

**Type:** Old Oak Foudres

**% wine oaked:** 25

**% new oak:** None

**Style:** Still wine

**Case Size:** 6 x 75cl

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