



# François Chidaine, Montlouis Tendre, Les Tuffeaux, Montlouis-sur-Loire, Touraine, Loire, France, 2020

## PRODUCER PROFILE

François Chidaine is the producer who put Montlouis firmly back on the map of world class Chenin Blanc's.

An early disciple of 'Biodynamie', he has succeeded in producing some of the most elegant Loire whites with consistently great balance between ripeness and structure.

## VITICULTURE

The vineyard is managed biodynamically. No chemical products are used. Melliferous or nematocidal plants or cereals are sown in the rows. The preparations used come only from processed plant, animal and mineral materials. The soil is composed of clays and coarse flint elements. The subsoil is made up of Tuffeau, a soft, white limestone rock through which the roots create a passage.

## WINEMAKING

After pressing, alcoholic fermentation is carried out by indigenous yeasts in demi-muids, pieces of wood with a capacity of 620 litres. It can last up to six months. No Malolactic fermentation. Ageing is carried out on fine lees, always in the demi-muids.

## TASTING NOTE

An aromatic nose that gradually reveals its delicate freshness. Fruity notes and a hint of acidity on the finish, creating a beautiful balance. On the palate the wine is pure, full-bodied, complex and beautifully balanced, with a lovely core and soil undertow, zesty acids and a long, focused and very classy finish.

## FOOD MATCHING

An ideal aperitif or with cold cuts, white meat, sweet and sour and spicy dishes.

Product code: 5477

## TECHNICAL DETAILS

### Varieties:

Chenin Blanc 100%

### Features:

Biodynamic

Producer works organically

**ABV:** 14.5%

**Colour:** White

**Style:** Still wine

**Case Size:** 6 x 75cl

**Oak Ageing**

**Type:** Demi Muids

Order online or email [orders@alliancewine.com](mailto:orders@alliancewine.com)