

# White Chinon Les Chanteaux



An exceptional pure Chalky Terroir with a superb exposure permits to elaborate a rarity : The White Chinon.

The famous Humanist François RABELAIS was keen of white Chinon & was already writing about the rarity & the top quality of this wine  
« Vin de Taffetas »

Listed by most of the Top French Gastronomic Restaurants, Les Chanteaux charms by its fruitness, freshness, richness & elegance.

Small yield & production.

## GASTRONOMIE

**Served between 8° - 10°**  
**Recommended with**  
*Aperitif – Shell Fish dishes*  
*Lobster & Scallop with a creamy sauce*  
*Grilled Fish – Langoustines – Prawns*

## THE VINEYARD

**Soil :** Chalky  
**Grape variety :** Chenin  
**Area & Exposure :** 4.3 Ha  
West Chinon ( Saint Louand) –  
Top of the hillside facing south.  
**Vineyard Age :**  
Average : 15 years old

## VITICULTURE

- Integrated farming system based on biological methods.
- Several Selective picking
- Control & test of grape maturity in laboratories.

## HARVEST

- Manual Harvest..
- Strict grapes' selection
- Destalking
- Average Yield : 45hl/ha.

## VINIFICATION

- Controlled temperature fermentation in stainless steel tank
- Maturing on Lees « Sur Lies » during 4 to 5 months.
- Traditional & regular Batonnage
- Bottling : From May to June

## TASTING NOTES

Beautiful pale yellow & Crystal-like colour.  
Very Clean & attractive bouquet with mineral notes & citrus aromas.  
Dry wine ( 6g natural & residual sugar)  
A richly fruited palate showing persistent & refreshing flavours.  
Great Elegancy

## EVOLUTION

*Can be kept for 3– 5 years*