

Château de Chaintres



The Château de Chaintres represents both longstanding tradition and exciting renewal. The château itself, a 17th-century mansion hewn of local tuffeau chalk, stands directly adjacent to the 15-hectare Clos des Oratoriens, erected by local monks in 1675 to isolate the region's sunniest and most favorable terroir. This clos is situated on a subtle but notable slope and contains a variety of different soils within its confines, including tuffeau chalk, clay-limestone, and sand. After a long period of dormancy, the de Tigny family acquired the property in 1938 and revived viticulture in the clos (many of the vines planted then are still in production).

In 2017, the de Tigny family hired Jean-Philippe Louis to capitalize on the estate's promise: rigorous, intelligent, and deeply committed, Jean-Philippe was the long-time right-hand man of Philippe Gilbert in Menetou-Salon—a keystone of the Rosenthal Loire portfolio. He has begun by converting the vineyards to biodynamics, harvesting by hand, and allowing all fermentations to proceed spontaneously. This is one of the most promising domaines in the Loire valley, and we at RWM are excited to see the heights the Jean-Philippe and the de Tigny family will soon reach.

Viticulture:

- **Farming:** Certified organic by Ecocert since 2013, practicing biodynamic since 2018
- **Treatments:** Copper sulfate only
- **Ploughing:** Annual ploughing to maintain vineyard health
- **Soils:** Tuffeau chalk, limestone-clays, and sands
- **Vines:** Trained in Guyot and propagated via selection massale, vines average 40 years old
- **Yields:** Controlled through severe winter pruning, debudding, and an occasional green harvest, yields average c. 42 hl/ha.
- **Harvest:** Entirely manual and into small cagettes, usually from mid-September to early October
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** White wines ferment spontaneously in stainless-steel tanks. After total destemming, red wines ferment spontaneously in open-top tronconic oak foudres and stainless-steel tanks. Cuvaison lasts 10-30 days, depending on vintage and cuvée.
- **Extraction:** Red wines see daily pumpovers during cuvaison
- **Chaptalization and Acidification:** None
- **Pressing:** Blended after malolactic
- **Malolactic Fermentation:** Blocked by naturally high acidities for white wines; spontaneous, following alcoholic fermentation for red wines

Aging:

- **Élevage:** Saumur Blanc spends 8 months in stainless-steel tanks (50%) and terracotta jars (50%). Les Sables spends 4-5 months in stainless-steel tanks. Vieilles Vignes cuvée spends 8 months in stainless-steel tanks (50%), tronconic oak foudres, and neutral oak demi muids.
- **Lees:** Wines remain on their fine lees until assemblage prior to bottling
- **Fining and Filtration:** Bentonite fining when necessary, diatomaceous earth filtration when necessary
- **Sulfur:** Applied only at bottling, with c. 20 mg/l free sulfur