

# 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

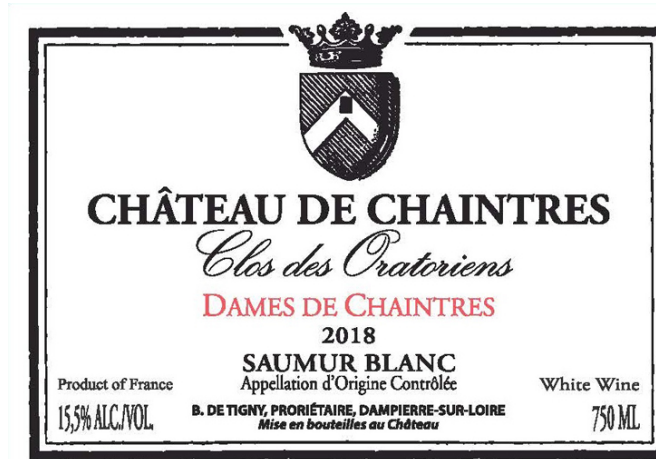
## Aging:

- **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

# Château de Chaintres



## Saumur Blanc Clos des Oratoriens



### At a Glance:

- **Appellation:** AOC Saumur
- **Encépagement:** Chenin Blanc (100%)
- **Average Annual Production:** 2,000-2,500 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .75 ha of vines in the gently sloped 15 ha Clos de Chaintres
- **Soil Types and Compositions:** Tuffeau chalk
- **Vine Age, Training, and Density:** Trained in Guyot and 40-50 years old
- **Average Yields:** 42 hl/ha
- **Average Harvest Date and Type:** Entirely manual into small cagettes, usually in mid-September

### In The Cellar:

- **Fermentation:** Spontaneous, in stainless-steel tanks
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 3 months
- **Malolactic Fermentation:** Blocked by wine's naturally high acidity
- **Élevage:** 8 months in stainless-steel tanks (50%) and terracotta jars (50%)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fining when necessary, diatomaceous earth filtration when necessary
- **Sulfur:** Applied only at bottling, with c. 20 mg/l free sulfur

### In The Glass:

Only 1.5 ha of land are planted to Chenin at the domaine, but Jean-Philippe plans to plant more over time, as the tuffeau here is particularly suited to producing Chenin of acidity and precision. This is a Saumur of great elegance, driven by brisk acidity and a superb concentration of elements that never threatens to bog down the wine. It's bone-dry but not exactly austere, as subtle floral and honeyed notes burble out from a citrus-dominated electric hum, and the salty tension on the finish suggests years of positive development.

# Château de Chaintres



## Saumur Blanc Les Genêts



Appellation Saumur Contrôlée  
Mis en bouteille à la propriété par B. de Tigny  
49400 Dampierre/Loire - FRANCE  
Product of France - Contient des sulfites - S&B11  
750 ml  
14.5% Alc/Vol

### At a Glance:

- **Appellation:** AOC Saumur
- **Encépagement:** Chenin Blanc (100%)
- **Average Annual Production:** 2,000-2,500 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .75 ha of vines in the gently sloped, south-facing, 15 ha Clos de Chaintres
- **Soil Types and Compositions:** Limestone clay
- **Vine Age, Training, and Density:** Trained in Guyot and 40-50 years old
- **Average Yields:** 42 hl/ha
- **Average Harvest Date and Type:** Entirely manual into small cassettes, usually in mid-September

### In The Cellar:

- **Fermentation:** Spontaneous, in stainless-steel tanks
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 3 months
- **Malolactic Fermentation:** Blocked by wine's naturally high acidity
- **Élevage:** 8 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fining when necessary, diatomaceous earth filtration when necessary
- **Sulfur:** Applied only at bottling, with c. 20 mg/l free sulfur

### In The Glass:

This wine, coming from Les Genêts section of the Clos des Chaintres, offers an intriguing insight into the terroirs expression of this domaine. While perhaps less honeyed and floral than the Clos des Oratoriens bottling in some vintages, these Chenin vines give fruit dominated by aromas and flavors of quince, lanolin, and hay. Mineral rich and built with high acidity and dry extract, this wine will develop for years in the cellar.

# Château de Chaintres



## Saumur-Champigny Les Sables



Appellation Saumur Champigny Contrôlée  
Mis en bouteille à la propriété par B. de Tigny  
49400 Dampierre/Loire - FRANCE  
Product of France - Contient des sulfites - S&B18

750 ml  
14.5% Alc/Vol

Red  
Wine

### At a Glance:

- **Appellation:** AOC Saumur-Champigny
- **Encépagement:** Cabernet Franc (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From vines planted in the gently sloped, south-facing, 15-ha Clos de Chaintres
- **Soil Types and Compositions:** Sand
- **Vine Age, Training, and Density:** Trained in Guyot and 10-40 years old
- **Average Yields:** 42 hl/ha
- **Average Harvest Date and Type:** Entirely manual into small cassettes, usually in late September to early October

### In The Cellar:

- **Fermentation:** After total destemming, wine ferments spontaneously in stainless-steel tanks. Cuvaision lasts 10-15 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wines remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, following alcoholic fermentation in stainless-steel tanks
- **Élevage:** 4-5 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fining when necessary, diatomaceous earth filtration when necessary
- **Sulfur:** Applied only at bottling, with c. 20 mg/l free sulfur

### In The Glass:

Les Sables, from the sandy soils within the Clos, is the domaine's entry-level wine. Remarkably fresh, with fully ripe, snappy red fruits and beautifully integrated tannins, it is a testament to this appellation's capacity for producing elegant Cabernet Franc. This wine epitomizes a favorite descriptive term of Jean-Philippe's old colleague Philippe Gilbert: "digeste"—meaning, literally, "digestible," but with a strong connotation of appetizing harmony. It's the kind of wine that just feels good to consume.



# Château de Chaintres



## Saumur-Champigny Vieilles Vignes



### At a Glance:

- **Appellation:** AOC Saumur-Champigny
- **Encépagement:** Cabernet Franc (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From vines planted in the gently sloped, south-facing, 15-ha Clos de Chaintres
- **Soil Types and Compositions:** Tuffeau chalk
- **Vine Age, Training, and Density:** Trained in Guyot and 50-80 years old
- **Average Yields:** 42 hl/ha
- **Average Harvest Date and Type:** Entirely manual into small cassettes, usually in late September to early October

### In The Cellar:

- **Fermentation:** After total destemming, wine ferments spontaneously in open-top tronconic oak foudres and stainless-steel tanks. Cuvaison lasts c. 30 days
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wines remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, following alcoholic fermentation in stainless-steel tanks
- **Élevage:** 8 months in stainless-steel tanks (50%), tronconic oak foudres, and neutral oak demi muids.
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fining when necessary, diatomaceous earth filtration when necessary
- **Sulfur:** Applied only at bottling, with c. 20 mg/l free sulfur

### In The Glass:

The vines that plunge the deepest into the tuffeau below are bottled separately, with the Vieilles Vignes cuvée comprising parcels ranging from 50 to 80 years of age. Despite the expected increase in concentration and structure with this wine compared to Les Sables, the same sense of freshness permeates this wine—making it “très digeste” indeed. Tannins are again graceful, but the underlying minerality is more assertive here, contributing a salty-savory edge absent in the more fruit-driven Sables.