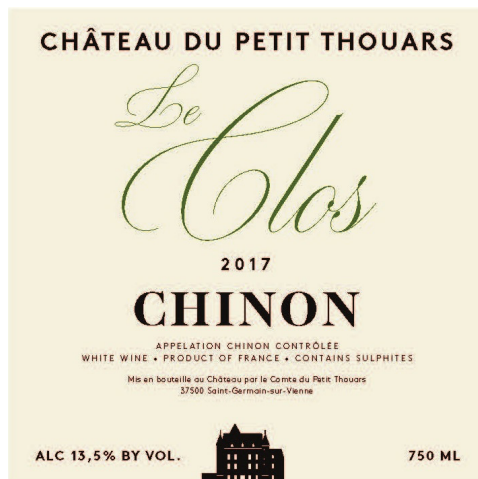


Château du Petit Thouars



Chinon Blanc Le Clos



At a Glance:

- **Appellation:** AOC Chinon
- **Encépagement:** Chenin Blanc (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** 3.5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .75 ha of vines in a clos next to the Château du Petit Thouars, in western Chinon near Saumur-Champigny
- **Soil Types and Compositions:** Tuffeau chalk and limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 2010
- **Average Yields:** 40-45 hl/ha
- **Average Harvest Date and Type:** Entirely manual into small cagettes, usually in mid-September

In The Cellar:

- **Fermentation:** Spontaneous, in 225-l neutral oak barrels
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 6 months
- **Malolactic Fermentation:** Blocked by wine's naturally high acidity
- **Élevage:** 6 months 225-l neutral oak barrels
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Diatomaceous earth filtration
- **Sulfur:**

In The Glass:

Chinon is known largely as a red-wine appellation, but the best Chenin Blanc from here can rival its more-famous cousins in the Anjou for intensity and complexity. And, certainly, Petit Thouars's Chinon Blanc makes a strong case for their limestone-dominated corner of Chinon as an outstanding white-wine terroir. Its rich, assertive nose suggests tactile lushness, with classic varietal notes of honey and green apple vying for attention with an attractive musk-melon element. The palate—luscious as advertised—is broad and almost oily, yet it remains tensile and precise due to the wine's notable acidity. It finishes bold and clinging, with a strong impression of dry extract and a sense of underlying seriousness