

# Clos de la Meslerie



The Clos de la Meslerie has a winemaking history that dates back to the eighteenth century, but when Peter Hahn acquired the estate in 2002, no wine had been bottled there for many years and it was in a sad state of disrepair. Peter diligently began renovating the dilapidated chateau and chai (wine cellar), and earned his oenology certificate while waiting for the existing sharecropping agreements on his land to expire. He regained control in 2007 and undertook the herculean task of revitalizing his poorly-tended vineyards.

Peter's star has been on the rise as of late, as his deeply personal wines have garnered him lots of attention both within France and abroad, and we find that he is making some of the most dynamic, complex, and satisfying Vouvray in the entire appellation today. Peter works in a proudly and thoughtfully low-tech manner, still using the temperamental 80-year-old basket press that came with the estate, which feeds by gravity into the modest barrel cellar below. He adds nothing to the wines except a homeopathic dose of sulfur, and, in notable contrast to the majority of Vouvray domaines, he produces but one wine per vintage—which, depending on the character of the growing season and the ensuing fermentation, can end up anywhere from nearly bone-dry to moelleux-level-sweet. Peter produces a mere 400 to 600 cases of wine per year, and we consider ourselves extremely fortunate to work with such a passionate and fiercely intelligent vigneron.

## Viticulture:

- **Farming:** Certified organic by Ecocert
- **Treatments:** Copper sulfate only
- **Ploughing:** Annual ploughing to maintain vineyard health
- **Soils:** Flint-rich limestone-clay
- **Vines:** Trained in Guyot and planted at 6,600 vines/ha, vines average 50 years old
- **Yields:** Controlled through severe winter pruning, debudding, and deleafing
- **Harvest:** Entirely manual in a series of tries with severe selection in the vineyard, usually in mid-October
- **Purchasing:** Entirely estate fruit



## Vinification:

- **Fermentation:** Wines ferment spontaneously in 225-l oak barrels (less than 10% new).
- **Extraction:** Wines see bâtonnage a few times each month following fermentation
- **Chaptalization and Acidification:** None
- **Pressing:** Vertical basket press
- **Malolactic Fermentation:** Blocked by wines' naturally high acidities

## Aging:

- **Élevage:** 12 months in 225-l oak barrels (less than 10% new)
- **Lees:** Wines remain on their fine lees until assemblage prior to bottling
- **Fining and Filtration:** Wines are unfinned and filtered with diatomaceous earth.
- **Sulfur:** Applied at pressing and at bottling, with c. 62 mg/l total sulfur