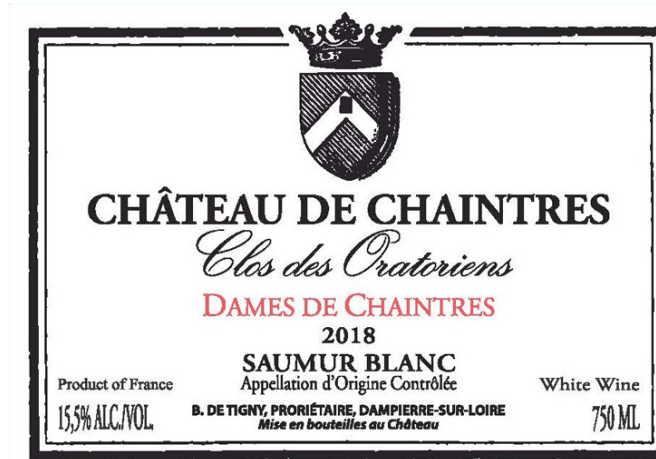


Château de Chaintres



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.