

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.