

MAISON NOIRE

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Chenin Blanc 2018

Vintage conditions

2017/2018:

A fairly normal winter regarding temperature and rainfall was followed by a very warm and dry September, that pushed growth very rapidly in early spring, dotted with the odd frost. It was followed by wet patches in October, then very dry until Christmas time. This pattern was perfect for growth but led to a very high pressure for Powdery Mildew. Canopy work, thinning and a strong spraying program were key to ensure good quality at maturity. This was helped by a rather dry and sunny summer, but followed by a few heavy downpours around harvest time (early March and late April), so picking planning was paramount to pick at optimum quality.

Tasting notes

Aim:

My aim with this wine is to propose a French style Chenin Blanc inspired by Savennières in the Loire Valley, with a nice structure and elegance. It should be fresh, yet round and complex with a dry finish. This makes it a very enjoyable wine, versatile and with a great ageing potential.

Technique used:

The Chenin Blanc grapes, grown on our single vineyard, were hand harvested in great condition in late March 2018.

The grapes were destemmed and left on skin contact for 24 hours, pressed and transferred in a stainless steel vessel at low temperature (under 5°C) for a cold stabulation over 7 days. The juice was then racked and fermented in French oak barrels until dry. It went through complete Malolactic fermentation prior to being sulphured. During the ageing it was racked a couple of times to obtain a natural clarification. It was then lightly fined and filtered before bottling in March 2019.

Result:

This is a fresh, round and complex wine with a greeting of flinty smokiness and minerality followed by aromas of peach, nectarine and pink grapefruit with notes of toffee, nougat and coriander.

Crunchy apple, zesty grapefruit bring freshness to the palate, with a soft buttery finish.

Well rounded with good length, it is a perfect food match for a cheese platter, Asian dish, fish in sauce, spicy poultry, pork belly or enjoy on its own.

Will cellar well until 2025, slowly developing tertiary aromas of straw and sherry.

Analysis at bottling:

pH=3.48

TA=5.05 g/l

Alc=13.87% Vol.

RS=0.6 g/l