

# MAISON NOIRE

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## Chenin Blanc 2019

### Vintage conditions

#### 2018/2019:

Following a rather dry winter, early spring was very wet up to bud burst, then typically windy with a late frost that caused patchy damage in exposed areas. With a fairly wet early summer and high disease pressure, fungi protection's planning and grass / canopy control was paramount to keep hopes of a high quality harvest. Temperatures rose after Christmas but a couple of very wet events put more Botrytis pressure on Coastal vineyards. Late summer and early autumn weather conditions were optimal and lead to a great, yet stressful harvest. Some hand sorting during picking got rid of the Botrytis patches and the overall quality for this vintage ended up very high with great flavours and levels of concentrations across the board.

### 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 2019.

The grapes were pressed and the juice transferred in a stainless steel vessel with light fining at low temperature. The juice was then racked and fermented in French oak barrels (50% new) 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 2020.

#### Result:

This is a fresh, round and complex wine with a greeting of flinty smokiness, vanilla, brioche 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, full bodied 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 2025-30, slowly developing tertiary aromas of straw and sherry.

#### Analysis at bottling:

pH=3.62

TA=5.42 g/l

Alc=13.31% Vol.

RS=1.27 g/l