

Winemaker: Philippe Mesnier

Region: Loire

Location: Azay le Rideaux



Les Chênes

PHILIPPE MESNIER



Appellation: Vin de France

Varietals: 100% Sauvignon Blanc

Vintage: 2021

Vinification: The grapes were hand-harvested in September over multiple passes. Direct Press. Fermentation with indigenous yeasts. Aging in wooden barrels and stainless steel tanks.

Vineyard/Terroir: The plot is in Mesterieux (Nouvelle Aquitaine), has limestone and clay soils. Density of 5000 vines per hectare.

Average Yield: 100hl/ha

Farming: Organic

About the winemaker:

In 2013, longtime friends Nicolas Grosbois and Philippe Mesnier purchased 12 hectares of vines in Azay-le-Rideau, an excellent though relatively unknown terroir located a few kilometers east of Chinon. They immediately began farming all of the vines organically and set about on an ambitious project to reintroduce the wines

of Azay-le-Rideau. Traditionally, Azay-le-Rideau is famous for white wines made from Chenin Blanc, and rosé wines made from Grolleau and Gamay. The wines of Domaine des Hauts Baigieux are all organically farmed, produced with natural yeast, and vinified with minimal intervention.