

Winemaker: Philippe Mesnier

Region: Loire

Location: Azay le Rideaux



Pièce des Moulins

PHILIPPE MESNIER

Appellation:

AOC Touraine Sauvignon

Varietals: 100% Sauvignon Blanc

Vintage: 2021

Vinification:

The grapes were hand-harvested at the end of September. Direct press. Fermentation with indigenous yeasts for one month in stainless steel tanks. Some stirring of the lees during fermentation. The wine is aged for 6 months in oak barrels. No fining, no filtration.

Vineyard/Terroir: From a south-west facing plot of clay and flint soils at 100m altitude. The vines are pruned Guyot style. Density of 6600 vines per hectare.

Average Yield: 30hl/ha

Farming: Organic

Age of the vines: 20 years

Added SO2: 4g/hL, some at press and some at bottling.

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 Baigneux are all organically farmed, produced with natural yeast, and vinified with minimal intervention.