

Winemaker: Philippe Mesnier

Region: Loire

Location: Azay le Rideaux



La Surprise

PHILIPPE MESNIER



Appellation:

AOC Touraine Azay le Rideau

Varietals: 70% Grolleau, 15% Gamay, 15% Côt.

Vinification:

The grapes were hand-harvested. Fermentation occurs naturally with indigenous yeasts.

Vineyard/Terroir: The 15-hectare vineyard is organized around 3 villages and terroirs: Sanché: flinty clay soil on a small south-facing slope Cheillé: clay soil. Gentle slopes overlooking the Indre valley. Vallères: Essentially sandy soil on flinty clay.

Elevage: The wine is fermented and aged in stainless steel vats.

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