

**Winemaker:** Philippe Mesnier

**Region:** Loire

**Location:** Azay le Rideaux



# Blanc Chenin

PHILIPPE MESNIER

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**Appellation:** AOC Touraine Azay le Rideau

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**Varietals:** 100% Chenin Blanc

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**Vinification:** The grapes were hand-harvested. Direct press. Fermentation with indigenous yeasts. The wine is fermented and aged in 225L oak barrels. No fining, no filtration.

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**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. The vines are pruned Guyot style. Density of 6600 vines per hectare.

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**Elevage:** 15 months in oak barrels.

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**Farming:** Organic

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## 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.