

Winemaker: Philippe Mesnier

Region: Loire

Location: Vignoble d'Azay le Rideau



Spontané Chenin

HAUTS BAIGNEUX

Appellation: Vin De France

Farming: Organic and Biodynamic
Age of the vines : 65 years

Varietals: 100% Chenin Blanc

Vineyard/Terroir: Planted on the 3 best flint clay hillsides of the Domaine. Density of 5000 vines per hectare.

Vinification: The grapes were hand-harvested. Direct press. The wine is aged for 15 months on the lees before disgorgement. No fining, no filtration.

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.

