

CHÂTEAU DE ST LOUANS

CLOS DES AUBUIS

The vines of Château de St Louans, spread between Clos du Pin and Clos des Aubuis, are located on the original terroir of Chinon appellation, on one of the slopes forming the right bank of the Vienne, around the town of CHINON. An outstanding situation for a unique terroir. With very little clay and depth, the sandy soil is reduced to a fine light covering. On the other hand, the substratum of "superior Turonien" or "Touraine yellow tuffeau" is an unlimited resource. This terroir warms up quickly at the end of winter and produces small yields with concentrated grapes that reach perfect maturity at the beginning of October.

Part of Clos des Aubuis, on terrace facing south, was planted with Chenin blanc at the beginning of the 20th century. From these very old vines and after meticulous sorting, we produce a few bottles of this fine white wine with great aging potential.



Vintage	2024
Soil	Yellow Tuffeau (limestone)
Varietal	Chenin Blanc also called « Pineau de la Loire »
Age of vines	80 years old
Pruning	Cordon Double
Yields	35 Hl / ha
Vinification	Hand harvested in early October. Put in barrels directly after press. 1/3 new oak 1/3 one wine 1/3 two wines. Fermentation in barrels.
Ageing	Aged on its lees for 12 months before bottling. Regular bâtonnage during aging period.
Alcohol Volume	13%
Service T°	15 °C
To drink	10 years
Tasting	Pale gold colour. The fruity aromas of quince and pear mingle with a touch of citrus and warm notes of clove and cinnamon. The palate reveals the depth of the wine. The aromas of ripe lemon and white peach are warmed by the pastry notes. A remarkable length.
Food - Wine	Gastronomic pairing with a salt-crusted bar, elegant with scallops shortly seared, generous with a creamy poultry or spiced with a saffron risotto.

BAUDRY & DUTOUR

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