



CLOS CACHET
the finest French wines

DOMAINE BELARGUS

Quarts de Chaumes Grand Cru 'Ultra' sweet 2018

01

Provenance:

Quarts-de-Chaume, Anjou,
Loire Valley

02

Grape Variety:

100% Chenin Blanc

03

Pairing:

Desserts such as Tarte Tatin,
lemon meringue, or apricot pie,
or with blue cheeses.

04

Serving:

Temperature: 8-10°C



Vineyard Cultivation:

"Ultra" is a tribute to the famous Ambroisie by Jo Pitton, an over-concentrated Quarts-de-Chaume with more than 30 degrees potential at harvest. This 2018 is made for eternity and is one of the finest noble sweet wines. This is the sweetest plot of Quarts-de-Chaume, and also the most concentrated and finessed. "Ultra" is a rare cuvée, which can only be produced in certain exceptional years. 2018 was one of these vintages.



Vinification:

Using indigenous yeasts the wine is then aged on total lees for 22 months in oak barrels, around 3 years-old oak. No fining, with slight filtration.



Tasting Notes:

The wine opens with an intense and ultra concentrated but still vinous and not overly fruity bouquet with pencil point notes on the first nose that slowly reveals concentrated, syrupy apricot and roasted bacon-rind notes. Enormously viscous on the palate but at the same time so finessed, vital and balanced that the wine never weighs heavily and is not even sticky, this is an exceptional QDC, of which just one barrel was produced. The aging capacity is ideal, and due to its balance, the wine can age 100 and more years.



Soil Type:

Schist and Puddingstone



Method:

Organic and Biodynamic

Clos Cachet

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Trade Portal

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