



CLOS CACHET
the finest French wines

DOMAINE PHILIPPE ALLIET

Chinon Blanc

2022

01

Provenance:

Cravant-les-Côteau, Chinon,
Loire Valley

02

Grape Variety:

100% Chenin Blanc

03

Pairing:

Seafood, goat cheese and as an
aperitif

04

Serving:

Temperature: 11°C



Grassl
Liberté



Vineyard Cultivation:

Wine critics have listed Philippe Alliet in the pantheon of the very best Chinon producers for decades. The style itself has recently attained an even greater level of refinement, making this release especially exciting. This beautiful Chinon Blanc is from a young vineyard, just 10 years old, and planted on limestone soil.



Vinification:

The grapes are harvested by hand and quickly brought to the winery to be destemmed and put in concrete square vats to undergo alcoholic fermentation. In order to bring extra complexity, the wine is matured in French oak barrels for twelve months. They use 500 litre oak barrels that are three to five years of age to preserve the fruity taste of this cuvée.



Tasting Notes:

Made from one-hectare parcel on clay and limestone, it is a totally dry style of white Chinon. There's a sense of silkiness on the mid-palate despite no malolactic fermentation. The aromas are akin to citrus, tangy apple and pear with a delicate savoury character in the background. It is gently textural, giving a sense of licking your cheeks while racy acid provides line and freshness. The high level of concentration reflects the low yields. One of the best Chinon whites on offer. 90 pts, Rebecca Gibb, Vinous. (2021 review)



Soil Type:

Limestone



Method:

Organic

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Trade Portal

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