



2014 Chenin Blanc Les Fontenelles, IGP Val de Loire

Vintage Report

Winter started with mild temperatures and low precipitation causing the blooming cycle to start early in the spring. March and April were unusually warm, leading to an early budbreak around April 10th. The growth slowed down in May as temperatures lowered and rainfall increased. June saw an increase in temperature and low amounts of rain. Flowering began around June 10th. Regular conditions in July and August created the perfect environment for the vine's growth. The canopy and clusters developed well and rapidly under good conditions. The grapes reached great maturity thanks to a warm month of September. The harvest took place in idyllic condition without rain and pleasant temperatures.

Vineyard

Soil: Hard limestone of Jurassic type, stony soil of the plateau of Brossay
Age of vines: 22 years

Viticulture

Pruning: Guyot Mixte pruning system
Cultivation: Covering the vine stock with soil in autumn, plowing-down in spring, tilling and allowing natural grass to grow between the rows; biodynamic practices include infusions and plant decoctions applied to the vineyards according to the lunar calendar. DEMETER Certified 100% Biodynamic.

Harvest

Chenin Blanc harvested September 25th and 26th, hand-picked in 12-kilogram (26-pound) boxes and sorted in the vineyard
Yields: 20 hectoliters/hectare (1.48 tons / acre)

Vinification

Whole cluster, slowly and gently pressed in a pneumatic press. Cold settling followed by long fermentation with native yeast in 5 years old oak barrel from burgundy.

Maturing

24 months on fine lees in French oak casks, 5 vintage old casks.
Aged in ancient troglodyte cellars cut into the limestone hillside on the property.

Bottling

Bottled without filtration or fining on November 22, 2016, a "fruit day"

Varietal Composition

100% Chenin Blanc

