

GRAND VIN DE LOIRE
Noble Dry Wine

CHÂTEAU DE FESLES

Chenin Sec

"LA CHAPELLE" VIEILLES VIGNES



Edition Limitée - Bouteille N°00001

ORIGIN

Loire Valley, France

APPELLATION

Chenin Sec

VINEYARD

Chenin Blanc vines from the parcel 'La Chapelle' are planted in schist and phtanite soils

BLEND

100% Chenin Blanc

FARMING

Manual harvesting
Sustainably farmed

AGING

Aged in 2-4-year-old oak barrels for 1 month then on fine lees for 6 months with weekly stirrings

TECHNICAL INFORMATION

13.5% Alc. |

FOOD PAIRING

Fish, shellfish, and white

CHÂTEAU DE FESLES

« La Chapelle V.V» 2017 ANJOU

Château de Fesles' 2017 'La Chapelle' Vieilles Vignes Chenin Sec from Anjou begins with a nose that full of honey and almonds. This delicious combination is then further heightened by a palate that is crisp, refreshing, and full of mouthwatering complexity. This texture leads you to a lingering aftertaste that leaves you asking for another sip. Pair with fish, shellfish, and white meats.

The Loire Valley's 2017 vintage comes after last season's difficult growth. It began with a winter that kept each winemaker on their toes, only to be rewards by a purely faultless summer. The season ended with an earlier August harvest and has created wines that are vivacious and full of an unmistakable character.

These Chenin Blanc vines sit in a parcel of land called 'La Chappelle'. The soils are comprised of schist and phtanite, dark-colored sedimentary rock that has a vein of quartz crystal running through. After the grapes are manually harvested, they are then aged in 2-4-year-old oak barrels for 1 month, and then are moved to stainless steel vats where they are further aged for 6 months on fine lees with weekly stirrings.

Constructed in 1070 atop one of the highest peaks in the Loire Valley, Château de Fesles has stood for over 950 hundred years. Monks were the first to grow vines along the château's hillside, and it wasn't until 1870, when it was bought the Bouvin family, that it began its journey to becoming one of the best-known estates in the appellation. For the past 12 years the current owners, the Helrich family, have continued the work that began almost a millennium ago, create the best possible cuvées the land has to offer.

ACCOLADES

2017 Wine Enthusiast Magazine – 93 points

"A rich, honey and almond-flavored wine, this is deliciously ripe. The acidity and crisp apple fruits of this young wine are heightened by the taut, steely texture as well as the complex aftertaste. Drink now."
-W.E.

