

Topette

Chenin IGP Loire Valley

2023

Type:	White Still Wine
Ingredients:	Chenin Blanc
Region/Subregion:	Loire
Sustainable?	Yes
ABV:	12.5%
Sizes Available:	750ml

A closer look...

Soil:	clay and flint
Age of Vines:	15-year-old vines on average
Fermentation Methods:	Direct press, fermentation in steel tank
Elevage:	4 months in steel tank on fine lees.
Fining/Filtration:	light filtration

All about this bottle

This Chenin Blanc hails from the Touraine region of France's Loire Valley. The grapes are grown in clay and flint soils from vineyards averaging 15 years of age, cultivated using sustainable farming practices. The grapes undergo direct pressing, and the juice is fermented in stainless steel tanks. The wine is then aged for 4 months on its fine lees in steel tanks before being bottled with light filtration. Brilliant yellow with golden reflections, the wine offers enticing aromas of quince, plum, apricot, and acacia blossom. On the palate, it displays a lovely mineral character complemented by a suave, well-balanced mouthfeel.

Topette is a local Loire valley way to say "see you later." The project is modelled after the inexpensive quaffable bistro style wines readily available across France but rare to find at this price in the United states. Each cuvee is sourced from several Loire Valley farmers and negociant Pierre Chainier makes a point to support their growers fairly and more substantially than the norm. Pierre Chainier believes in crafting real wine of typicity and soul and works with a curated set of vineyards and vigneron.

