

## Clos Saint Fiacre



<b>VINTAGE</b>	<b>2022</b>
<b>REGION</b>	<b>Loire Valley</b>
<b>APPELLATION</b>	<b>Orléans</b>
<b>VARIETAL</b>	90% Chardonnay 10% Pinot Gris
<b>ALCOHOL</b>	12.5 %
<b>TERROIR</b>	Sandy-gravelly soil with limestone subsoils at 2-3 feet of depth
<b>INFO</b>	18 Ha (43.38 Acres) total - 8.2 Ha. (20 acres) devoted to Orleans Blanc 40 year-old vines on average <b>Low yields - 50 hl/ha</b> Harvested Sept. 6th 2022 Vinification in thermo-regulated stainless steel tanks & 6 months aging on lees before bottling. Unfined / Filtered <b>Sustainable Agriculture Practices</b>

### About the Estate:

Located in Mareau-aux-Prés, Clos Saint-Fiacre is a family estate, cultivating vines since 1635.

Bénédicte Montigny-Piel and her husband Hubert Piel both hold degrees in viticulture & enology. They took over the family estate in 2001 following the death of Daniel Montgny, who worked towards AOC status for both Orléans & Orléans Clery as president of the Viticulture Association for 25 years.

Orléans finally obtained AOC status in September 2006, deserved recognition of quality for this small appellation of only 88 hectares on exceptional gravelly, limestone, and chalky clay soils. 100% of the Orléans wines & production are estate bottled; no cooperative or negociant!

Practicing a "lute raisonee" approach to sustainable viticulture, with cover grass to force the vine roots deeper, and no herbicide or pesticide in the vineyard, all the vineyard work is done by hand, with a focus on tradition and quality.

Harvesting occurs very early morning to preserve aromatic freshness. Pneumatic pressing, 36 hours cold settling, and alcoholic fermentation at 70F. Ageing on lees for 6 months.

The gravelly terroir absorbs and reflects heat, providing richness and an ample mouthfeel, while the limestone subsoils bring minerality and length to the finish.

### Tasting Notes: RIPE - ZESTY - CREAMY

The 2022 is really something, and this northern Loire terroir handled the warm temperatures supremely.

Starts with a soft nose, superbly ripe before turning bright, apple predominant with almond and then floral hints... and even a saltines!

Then the palate does reveal the dry and hot vintage, starting lively and brightly juicy, turning towards creamy length and nearly buttery. An amazing combination: Chardonnay and continental Loire!

### Food Pairing:

Grilled fish with fresh lemon juice, mozzarella salad & heirloom tomatoes.

### Press Review:

2019 Vint. "From the region close to the city of Orleans where the Loire makes its dramatic turn from flowing north to flowing west, this floral wine is fresh with green apple fruitiness and perfumed acidity." Roger Voss 88 Pts - **Best of Year 2020** Wine Enthusiast