

## Clos Saint Fiacre Orléans Rouge



<b>VINTAGE</b>	<b>2022</b>
<b>REGION</b>	<b>Loire Valley</b>
<b>APPELLATION</b>	<b>Orléans</b>
<b>VARIETAL</b>	80% Pinot Meunier 20% Pinot Noir
<b>ALCOHOL</b>	13.5%
<b>TERROIR</b>	Sandy, siliceous gravelly soil on calcareous and sandy clayey sub-soil.
<b>INFO</b>	18 Ha (43 Acres) total vineyard from 120 different plots - 5.7 Ha. (14 acres) devoted to Orleans Rouge 40 years old vines, 35 hl/ha low yields Harvested starting Sept. 6th 2022 Vinification in thermo-regulated stainless steel tanks & aging on lees till bottling. Unfined / Unfiltered

**Sustainable Agriculture Practices**

### 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!

A "lute raisonnee" 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.

The Orleans rouge is a unique blend of Pinot Meunier and Pinot Noir planted on sandy gravel terroir with sandy clay subsoils. Vines are 40 year average age and planted at a high density of 6000 vines per Ha. Low yields of 35 hl/ha (~1.7 tons per acre).

Bunches are destemmed, 48 hours pre-cold maceration followed by traditional alcoholic fermentation (not exceeding 25°C) in thermo-controlled stainless steel tanks with automatic racking. 7 to 10 days maceration. Aging in tanks till bottling. Unfined and Unfiltered,

**Tasting Notes:** JUICY - RED FRUITS - AROMATIC - SILKY

Warm and dry 2022 brought along some stunning reds in this estate. Pinot Noir assertive on the nose, bright and yummy with juicy red fruit, florals, and light savory spice. Supple and seductive on the palate, with blackcurrants, blackberries, and hazelnut complexity. Silky, savory tannins and long, sappy finish. So seductive!

### Food Pairing:

Lamb kabobs with candied lemon, roasted pork chops with honey, beef carpaccio, charcuteries.

**Press Review:** Soon to come

2015 Vint. : GOLD Medal 2016 Concours Agricole Paris  
"Coup de Coeur" 2017 Guide Hachette des Vins