

## Jerome Choblet

### Loire Reserve Chardonnay



<b>VINTAGE</b>	<b>2022</b>
<b>REGION</b>	<b>Loire Valley</b>
<b>APPELLATION</b>	<b>Chardonnay IGP du Val de Loire</b>
<b>VARIETAL</b>	100% Chardonnay
<b>ALCOHOL</b>	12 %
<b>TERROIR</b>	Warm hillocks with mica-schists and schist sub-soils, covered by pebbles
<b>INFO</b>	106 Ha (261.93 Acres) total vineyard & 12 Ha (29.65 Acres) devoted to the Chardonnay. 30 year old vines on average. Harvested at night. 100% Unoaked, no malolactic. 8-14 months aging on the lees in thermo-regulated glass tanks. Unfined / Filtered - Screw Cap <b>TERRA VITIS - HVE 3 farm certified having high environmental Value - IFS V6</b>

#### About the Estate:

Situated 12 kms (7.5 miles) away from Nantes, within a triangle between the Atlantic Ocean, the Loire River and the Lake of GrandLieu. Created in 1864, the estate has been run by the CHOBLET Family for five generations. Jerome Choblet is handling the estate and vinification, impressively delivering the expression of his vineyard. Jerome harvests by night to preserve freshness and aromatics, and then grapes are destemmed and precisely sorted before low temperature fermentation. While using up to date technologies to allow separated vinification and expression of the richness and diversity of each precise parcel, the CHOBLET Family pays particular attention to and respects the environment. The full vineyard is cultivated using Sustainable Agriculture practices since 1980..., certified TERRA VITIS and HVE 3!

Jerome Choblet "Loire Reserve" Chardonnay – IGP du Val de Loire comes from a clonal selection including lower yielding Burgundian and more aromatic "muscaté" clones. This Chardonnay sees **no wood and no malolactic conversion**, making a delicious crisp and fresh Chardonnay, clean and persistent in aromas, delivered in a very elegant packaging. Despite the huge competition from all over the world on this varietal, this unique Unoaked Chardonnay became by far our best seller among all our markets in the US and EU. A reliable source and great value you can't miss!

2022 was a warm, atypical vintage with 30% loss of yields. Summer was hot and dry, with intense heat pressure and temperatures up to 44C (!), before mid-August rain saved the harvest. The wines are ripe and very aromatic, retaining freshness and balance thanks to the cooling oceanic influence.

**Tasting Notes:** CRUNCHY - PEAR - ORANGE BLOSSOM

Ripe, fresh and crunchy with the intense sensation of biting into a grape at harvest. Aromatic and ample on the nose ripe fruits, with tropical highlights and orange blossom. So juicy, bright and crisp on the palate. with apples and lovely exotic fruits and muscat notes, but remaining bright with a lovely fresh anise note on the finish.

#### Food Pairing:

Of course... THE perfect refreshing Chardonnay by the glass, as an aperitif, with grilled fish, or cheese.

#### Press Review:

Soon to come