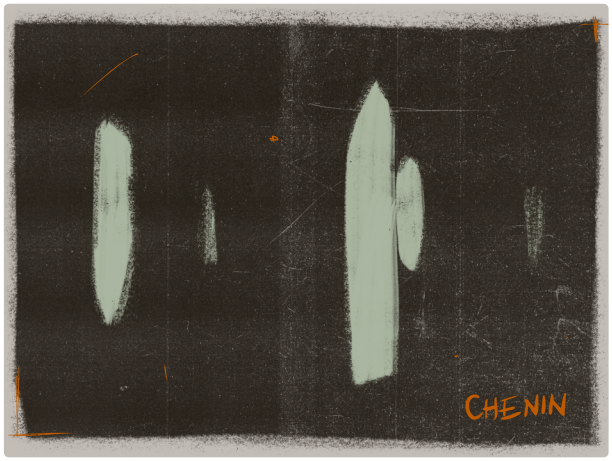
CHENIN BLANC 2022

Vintage: 2022 was an extremely dry and warm year. Local annual precipitation was only 475 mm, which is well below the annual average of 650 mm, causing extreme drought during the season with extremely uneven distribution.

Vinification: Three different harvest days, whole clusters were directly pressed and their juice was racked into 228-litre second-fill barrels. Due to the dry vintage, fermentation was very slow and lengthy. In October, the wine was topped up only once and aged slightly oxidatively in a 'non-ouillé' style, with no further topping up on the full lees. In August 2023, all the barrels were transferred together into a 1500 litre cask for an additional year of ageing in the same style.



Plot: the south-faced "Másfél" planted in 2014 on double cordon, altitude: 142-168m
Soil: sand, sandstone, clay and basalt on calcarious sandy-layers.
Harvests: 5, 8 and 12 of September
Bottling: 04/09/2024

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Alcohol: 12,95 %
Residual sugar: 1,17 g/l
Titratable acidity: 9,37 g/l
Volatile acidity: 2 g/l
Total sulfur dioxide: *undetectable (< 10 mg/L)*
Free sulfur dioxide: *undetectable (< 5 mg/L)*
pH: 3,22

NÉBIH: MMMI
LOT numbers: LCH2201
volumes: 0,75L and 1,5L

side notes:
The Chenin vineyard was planted around our guest houses and wine bar in 2014. Obviously not a local variety, but I am a big fan of the Loire and I wanted to have some experience with it. After ten years of work, I can say that it works extremely well here on this sub-Mediterranean slope. It keeps beautiful acidity and it's a good ingredient to combine the aging with some aging in vessels not topped up aka. 'sous-voile'.