

Vineyard Selections

“Les Tétuères” 2005 *Noble Rot*

● “Les Tétuères” Noble Rot - AOC Chaume 2005 (100% Chenin)

Vinification

Harvested manually in 3 passes. The 1.17 ha (2.8 acre) vineyard is situated on a hillside with soils of clay-sand on schist and sandstone.

Vinification in vats at very low temperatures. Matured in French oak barrels on fine lees for 9 months. Light filtering before bottling.

Tasting Note

Superb color of old gold. The expressive nose is marked by floral notes intermingled with dried fruit (apricots) and delicious spiciness. Attaque sumptuous, luscious with candied fruit aromas and a hint of citrus peel.

This wine has an aging potential of more than 10 years.

Vintage 2005 – Selected by HACHETTE WINE GUIDE 2008 ★



Appellation	:	AOC Chaume
Vintage	:	2005 (Aged on lees for 9 months in French barrels)
Cru	:	Les Tétuères
Grape Variety	:	100% Chenin (Noble Rot)
Soil	:	Clay-sand on schist and sandstone
Plantation Density	:	1800 vines / acre 4500 vines / hectare
Residual Sugar	:	103 g/l
Alcohol	:	13 %

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Selected by 《Gilbert & Gaillard Wine Guide 》 2010 – 86/100

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Vintage	:	2006 (Aged for 9 months in French barrels)
Cru	:	Les Tétuères
Grape Variety	:	100% Chenin (Noble Rot)
Soil	:	Clay-sand on schist and sandstone
Plantation Density	:	1800 vines / acre 4500 vines / hectare
Residual Sugar	:	130 g/l
Alcohol	:	13.5 %

