

NICOLAS REAU

“ATTENTION CHENIN MÉCHANT”



ON THE FARM

FARMING: Practicing organic

HARVEST: By hand

TOTAL AREA: 7 hectares

IN THE VINEYARD

SOIL: Clay and limestone

VINE AGE: 20 years old

YIELDS: 50HL/ha

VINEYARD SIZE: 3 ha

ATTENTION
CHENIN
MÉCHANT

Vin de France

IN THE CELLAR

YEAST: Indigenous

FERMENTATION VESSEL: Used oak barrel

AGING: Used oak barrel (6 months)

FILTRATION: Light

FINING: No

SULFITES: <10 mg total

ALCOHOL: 11.5%

PRODUCTION: 2000 cases

100% CHENIN

- Direct press
- Fermentation starts in tank and finish in used oak barrel on lees
- 6 months aging on lees in used oak barrel
- Racking
- Bottling with a light filtration and 2g/HL of sulfites added

NOTE: “Attention Chenin Mechant” is made by Nicolas from fruit purchased from his former intern. The Chenin is grown organically but not certified. This wine comes from 2 vineyards.

REGION: Loire
AOP: Vin de France