

Moulin d'Argent

Chardonnay - Vieilles Vignes



VINTAGE	2023
REGION	Loire Valley
APPELLATION	Vin de Pays du Val de Loire IGP
VARIETAL	100% Chardonnay
ALCOHOL	13%
TERROIR	Warm hillocks with mica-schists and schist sub-soils, covered by pebbles
INFO	106 Ha (262 Acres) total vineyard & 12 Ha (28.92 Acres) devoted to the Chardonnay 35 year old vines on average Harvested at night. 100% Unoaked, no malolactic. 8-14 months lees aging in thermo-regulated glass tanks. Unfined / Filtered TERRA VITIS - HEV 3 farm certified having High Environmental Value - IFS V6

About the Estate:

Created in 1864 and run by the **CHOBLET Family** for five generations, the estate is located 12 kms (7.5 miles) away from Nantes, nestled between the Atlantic Ocean, the Loire River and the Lake of GrandLieu. Winemaker Jerome Choblet cares for the estate with impressive attention to the unique expression of his terroirs and respect for the environment. Dedicated to sustainable agriculture practices since 1980, certified TERRA VITIS and HVE 3

Harvesting by night to preserve freshness and aromatics, grapes are destemmed and carefully sorted before fermentation at low temperatures. To express the richness and diversity of individual soils, each parcel is vinified separately in state of the art glass tanks (delivering a purity untouched by oak or stainless steel). Extended time "sur lie" develops texture, complexity, and enhances the aromas. This is Jerome CHOBLET's signature! Terroir expression without forgetting the most important: aromatic, fresh, and expressive wines!

Domaine des HERBAUGES Moulin d'Argent Vieilles Vignes

Unoaked Chardonnay comes from a clonal selection including low-yielding Burgundian and aromatic "muscaté" clones. This Chardonnay sees **no wood and no malolactic conversion**, preserving its deliciously crisp freshness. Despite the huge competition from all over the world on this varietal, this stunning Unoaked Chardonnay belongs to our best seller!

More to come

Tasting Notes:

BRIGHT - MINERAL - FLINTY

Lively fresh and crunchy, with the intense sensation of biting into a grape at harvest. Mineral (flinty, schisteous) and zesty, with oceanic breeze nose and light salty notes. Crisp on the palate, with tropical hints such as pineapple. Length remains mineral, tonic and oceanic, with a lovely fresh anise note on the finish.

Food Pairing:

Of course... THE perfect refreshing Chardonnay by the glass, as an aperitif, with seafood, and with cheese.

Try savory chicken wings, grilled snapper in miso, or semi-firm milder cheeses. - Craig Heffley, NC

Press Review:

Soon to come.