

Gilbert Chon 2019 'Clos de la Chapelle' Muscadet-sur-lie, Vieilles Vignes

WineWise Code	FCH-MCH19
Country	France
Region	Loire
Producer	Gilbert Chon
Color	White
Case Size	12x750
ABV	12
Acidity	3.85
Residual Sugar	1.5
Closure	Screw-top
Annual production (cases)	2000
Varieties	100% Melon de Bourgogne
Destemming	Complete
Fermentation duration	15 days
Aging method	Stainless Steel
Aging duration (months)	6
Filtered	Yes
Fining Agents	Bentonite
Yeast	Cultured
Malolactic?	No
Added Sulfur	Yes, 30ppm
Vineyard Name	Chateau de la Jousseliniere, Clos de la Chapelle
Soil Type	Alluvial
Elevation (meters)	10
Vineyard Aspect	Northeast
Vine Age (years avg)	70
Vine Yields (HL/HA)	50
Farming Practices	Conventional
Vine Training Notes	Taille Guyot Simple non Palissee
Grape Picking	Machine

WineWise Notes:

A wine of unusual authority and texture, but unmistakable origin, from schist-grown vines over 70 years old in a 4 hectare plot. Muscadet for those who appreciate fruit as well as the authentic saline minerality of the genre. The 2019 marries suave texture and bracing acidity in an especially compelling way. It swells with air, making it an exceptional glass-pour choice.

The Chon brothers make impeccably clean, vividly expressive wines at reasonable prices, and have been hailed by David Schildknecht as offering exceptional quality and value.



Notes from the producer:

Located 12 km (7.5 miles) east of Nantes, the Château de la Jousselinière is a quality center of Nantes wine-making, as grapevines have been growing there since 1643. The subsoil is made of granite and friable schists that can be seen on the surface of the hillsides. The roots of the vines go down very deep in the soil, and only after several meters do the roots of the grapevine find the essential elements it needs.

The CHON Family began work in Burgundy vineyards around the 1690's. After the dreadful frost of 1709 that destroyed a big part of the french vineyards, Mathurin CHON left his native soil and following the Loire, settled near Nantes. Using a burgundian grapevine, the Melon, he then started producing Muscadet. While respecting the family traditions, Gilbert CHON & sons today use modern techniques (temperature controlled fermentation, cold stabilization, vacuum bottling and corking, etc.) to improve wine quality and extend their aging.

