

THE SOURCE LES INFILTRÉS LOIRE VALLEY



2022 CHARDONNAY, "ITINÉRAIRE BIS"

PRODUCER OVERVIEW

Based in Saumur Puy-Notre-Dame, a new focal point for colder climate Chenin Blanc and Cabernet Franc, the enthusiastic and charming Frédéric Hauss enters the wine world as a former cinematographer who worked extensively behind the camera for the big screen and TV. In his early forties, and in the middle of the Covid pandemic, he decided to redirect into this equally artistic life that provides a greater connection to nature. Some are quick to understand fundamentals (perhaps those who already mastered them in another craft are advantaged), and it's clear that Fréd also understands artistic composition, and already how to craft a wine to capture emotion, discreetly.

VINEYARD DETAILS

Les Infiltrés Chardonnay "Itinéraire Bis" comes from a 0.65 ha plot planted in 1992 at 50m facing north-south on a Cretaceous limestone bedrock with a deep silty clay topsoil.

CELLAR NOTES

20-day natural fermentation in fiberglass at 20°C max. Aged on lees for 6 months in 60% sandstone amphora and 40% old 228-L French oak and passes through malolactic fermentation. It's filtered but not fined. Total sulfites 20mg/L.

