

Gilbert Chon 2023 'Clos de la Chapelle' Muscadet-sur-lie, Vieilles Vignes

WineWise Code	FCH-MCH23
Country	France
Region	Loire
Color/Style	White
Destemming	Complete
Fermentation Vessel	Concrete
Additional Fermentation Notes	Fermentation duration: 15 days at controlled temperature around 17°C.
Aging Vessel	100% Concrete
Aging Duration (months)	9 months
Filtered?	Yes
Fining Agents	Bentonite
Yeast Protocol	Cultured
Malolactic Conversion	No
Additional Maturation Details:	9 months on lees in underground glass lined tank
Added Sulfur	Yes, 35 mg/L
Varieties	100% Melon de Bourgogne
ABV	12
Acidity	5.22
Closure	Screw-top
Annual Production	1700
Certified Vegan	No
Primary Vineyard Name	Chateau de la Jousseliniere, Clos de la Chapelle
Soil Types	Schist
Elevation (meters)	20
Vine Age	70
Yields (hl/ha)	40
Farming Practices	Conventional
Harvest Method	Machine
Additional Harvest Notes	Simple Guyot pruning, not trellised
Other Vineyard Details	Northeast

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 its authentic saline minerality.

WineWise Notes on Producer:

The Chon brothers cultivate a patchwork of crus that show the subtle but clear distinctions of terroir that exist in this popular but little-understood area. They make impeccably clean, vividly expressive wines at reasonable prices, and have been hailed by David Schildknecht as offering exceptional quality and value.

Producer Notes:

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.

