



HUIS CLOS

2022

THE VINTAGE

An emotional elevator. Cold and heat, heavy rain and drought. 2022 was a busy year. Early budburst meant we had to get to work quickly on the soil, vines and frost control. After three nights out on April 3, 4 and 10 fighting the frost, we had the satisfaction of seeing our future harvest intact. Seeing our vines blossom, grow in height and form their fruit was a sight we'd missed! On June 11, the first scents of blossom make themselves felt. The vegetation grows with intensity thanks to the mild June rains. A dry summer sets in and the grapes take shape. The heat intensifies until mid-August. These six hot, dry weeks put our vines through their paces. On August 15, rain finally relieved the stress on the vines. Veraison came to a gentle end. Gentle showers in the last days of August allowed the grapes to swell and ripen peacefully. From September 7 to 29, pickers and the estate team harvested a healthy, generous crop. The first pressings reveal aromatic freshness and surprising acidity for this sunny vintage.

VINES

Appellation : Amboise blanc.
Grape Variety : Chenin.
Harvest : exclusively by hand.
Cultivation : Organic & biodynamic.
Climate : continental with oceanic influence.
Density : 6 600 vines/ha.
Age of vines : 88 years.
Soils : flinty clay on aquitanian limestone.
Exposition : South - South-East, mid-slope of the hillside.
Yield : 25 hl/ha.
Pruning : Gobelet.

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CHENIN

BONNIGAL-BODET VIGNERONS
AMBOISE

WINEMAKING

Reception & Pressing : manual sorting of berries on a vibrating table and direct pressing.
Fermentation & Wine ageing : Alcoholic fermentation with indigenous yeasts in « demi-muids » (barrels) of 620L, following for 11 months on fine lees.
Technical data : residual sugar : 1.3 g/l, total acidity : 4.62 g/l H₂SO₄, Ph : 2.99.
Bottled in August 2023.
Ageing potential : 15 years and more.

TASTING NOTES

A straightforward nose greets the taster with an opulent, sappy, freshly smoked sensation that gently refines towards notes of orange peel, almonds and sloe berries. On the palate, the lively attack is quickly fleshed out by ample, greedy pastry notes. Concentration. Then comes the fine tannic caress of these old vines. Bitters and tense finish on very appetising sparkling acidity.

FOOD PAIRINGS

Lobster tails roasted in Tonka butter, Lobster medallions sautéed in foaming butter.
Saddle of Veal from Ségala with truffles, Prince Orloff style.