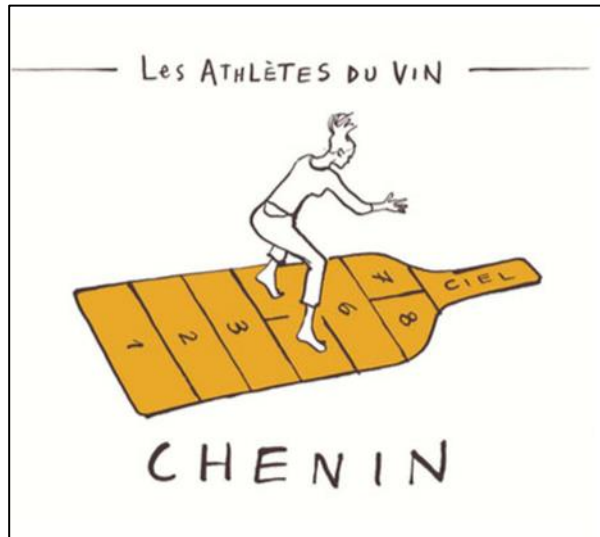


# the wine trust

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## Athletes du Vin

**Owner:** Cooperative / Negociant project

**Country:** France

**Region:** Loire Valley

**Founded:** 1999

**Annual Production:** 10,000cs

**Description:** Athletes du Vin is a cooperative négociant project involving a number of the top winemakers in the Loire Valley with the goal of producing wines that are representative of the appellations and varietals found along the Loire and offer compelling value. The wines are vinified by the members of the cooperative using either their own grapes or grapes produced by friends and neighbors in a minimalist and expressive style.

## Wine Notes – 2019 Athletes du Vin Chenin Blanc

The young winemakers behind the Athletes du Vin cooperative negociant project are among the best-known and most respected Loire Valley vigneronns of their generation, including Thierry Germain, Pierre Breton and Matthieu Vallee (of Chateau Yvonne). Using their own grapes or grapes grown by neighbors and friends, these superb winemakers vinify the wines in their own facilities, using their own expertise and minimal intervention methods. However, they share the goal of producing wines that both represent the varied terroirs of the Loire Valley and offer superb value for money. This mouthwatering Chenin Blanc comes from 35 year old vines growing in the sandy clay soils of Touraine in the mid Loire Valley. A balanced, medium-bodied beauty, this wine features white fruit, peach and pear flavors with an underlying citrus note and a well-defined acidity. Perfect with shellfish or spicy dishes alike.

### Technical Specifications

|                                    |                                                                                                                                                                                                            |
|------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Varietal Composition:</b>       | 100% Chenin Blanc                                                                                                                                                                                          |
| <b>Vineyard Region:</b>            | Loire / Touraine                                                                                                                                                                                           |
| <b>Vine Age / Density:</b>         | 35 year old vines on average                                                                                                                                                                               |
| <b>Production Volume:</b>          | 2,500 cases produced                                                                                                                                                                                       |
| <b>Vineyard Characteristics:</b>   | Clay and sand                                                                                                                                                                                              |
| <b>Wine-Making / Vinification:</b> | Machine-harvested, pneumatic-pressing, 3-week cold-fermented in stainless steel tanks to preserve fruit flavors and minerality. Aged 7 months (on lees) in stainless steel, bottled immediately thereafter |
| <b>Alcohol / Volume:</b>           | 14.0%                                                                                                                                                                                                      |
| <b>Residual Sugar:</b>             | <2.0 g/L                                                                                                                                                                                                   |
| <b>Acidity:</b>                    | 3.7 g/L                                                                                                                                                                                                    |