



Haut-Rasné

Haut-Rasné is a wine produced from young vines on one soil called Haut-Rasné, in the parish of Chahaignes, very sheltered and particularly suited to noble rot.

■ APPELLATION:

- White Coteaux du Loir - mellow

■ GRAPE VARIETY:

- Chenin 100%. Vines aged under 15 years.

■ SOIL (TERROIR):

- Clay with flint on tuffeau (limestone) and filtering sands.

■ VITICULTURE:

- Ground works : ploughing, earthing-up and hoeing. No weed killers.

- Low yields. Manual harvest.

■ VINIFICATION:

- Natural fermentation in barrels and ageing for one year.

- The final balance is the work of nature.

■ TASTING:

- 2005: Explodes from the glass with orange liqueur and gardenia perfume, fills the mouth with glycerin-rich waves of apricot, white peach, diverse citrus, and wafting florality, then finishes with subtle mineral shadings, perfectly judged sweetness and incredible polish, lift, and poise. The influence of new wood here, incidentally, is not at all obvious. 95 /100 - *Robert Parker's Wine Advocate #172*

PRESS REVIEWS

Robert Parker

2005: **95 /100** (Wine Advocate #172)

Guide des vins Gault Millau

2009: **17 /20** (2012 edition)

Guide Bettane & Dessauve

2009: **15.5 /20** (2012 edition)

Decanter

More moelleux than demi-sec, with superbly concentrated fruit and quince-like acidity. (May 2004)

La Revue du Vin de France

2002 : **5 stars** - This wine, which has a good proportion of noble rot, is superb. The richness perfectly balanced with acidity gives a very harmonious wine, very refined and very "gastronomique" at the same time. (April 2005)

