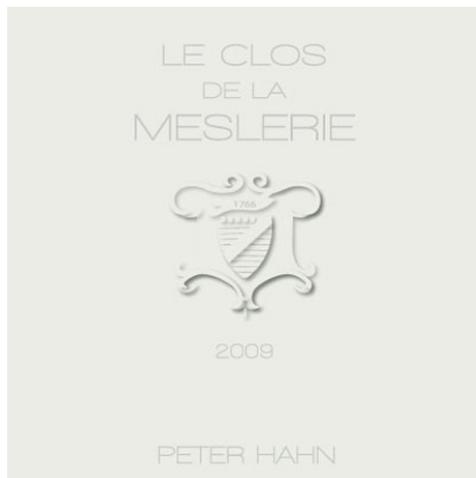


# Clos de la Meslerie



## Vouvray



### At a Glance:

- **Appellation:** AOC Vouvray
- **Encépagement:** Chenin Blanc (100%)
- **Average Annual Production:** 5,500 bottles
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** 5-65 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 4-ha of vines divided among 4 sloped parcels with various exposures, all surrounding the village of Vernou-sur-Brenne
- **Soil Types and Compositions:** Flint-rich limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 6,600 vines/ha, vines average 50 years old
- **Average Yields:** 15 hl/ha
- **Average Harvest Date and Type:** Entirely manual in a series of tries with severe selection in the vineyard, usually in mid-October

### In The Cellar:

- **Fermentation:** Wine ferments spontaneously in 225-l oak barrels (less than 10% new).
- **Pressing:** Vertical basket press
- **Time on Lees:** Wines remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Blocked by wine's naturally high acidity
- **Élevage:** 12 months in 225-l oak barrels (less than 10% new)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Wines are unfinned and filtered with diatomaceous earth.
- **Sulfur:** Applied at pressing and at bottling, c. 62 mg/l total sulfur

### In The Glass:

Peter Hahn produces just one wine from his estate which, in its breadth and clarity, expresses the specific terroir of the Clos de la Meslerie – effectively a single vineyard wine with a marked identity. In recent vintages the clos has produced wines with residual sugar levels as low as 3 g/l and as high as 65 g/l. In classic fashion for fine Vouvray, the wines from the Clos de la Meslerie in all vintages are excellent performers at the table, with a brisk acidity providing exquisite balance to the hum of delicately sweet fruit on the palate.