

Domaine du Mouton Noir Vouvray France 2021

Selected by: MTW Tasting Panel

Final Deductions

VINTAGE 2021
GRAPE Chenin Blanc
GEOGRAPHY Europe
COUNTRY France
LARGER REGION Loire Valley
SMALLER REGION Touraine
SUB REGION Vouvray/Montlouis

Rationale

You say "Chenin Blanc", we say "Vouvray." While there are superb examples of this grape vinified all over the world, few places can touch France's Loire Valley area of Vouvray. From a wide range of styles from dry to off-dry to sweet, from unoaked to the more heavily wooded styles, and from still to sparkling), each expressively represents a different take on this delightful white grape.

Beloved for its delicate floral aromas and energetic architecture with fruit aromas of pear, quince, apple (green or yellow), and melon, Chenin Blanc often displays subtle notes of honeysuckle, ginger, and beeswax and can range from lean, dry, and minerally, to fruity and succulently sweet, depending on the aforementioned interpretation.

Differing from many other Chenin growing spots, a defining characteristic of quality Vouvray wines is their remarkably long life. Many bottles over 30 years old can still show stunning freshness and life. As in many French wine regions, the local vignerons argue that terroir is as vital to the style of these wines as the grapes they are made from; the critical element of the local terroir is its tuffeau, the calcareous rock type found in various locations in the central Loire, and predominant in Vouvray.

Domaine du Mouton Noir is in Changay on the limestone/clay plateaux above Vouvray, and its owner, Julien Martins, was educated in oenology at Bordeaux and has worked throughout Burgundy and the Loire Valley. An impressive one-man operation, Julien is a thoughtful proprietor who wants to raise the bar in Vouvray AOC, seriously thinking about the kinds of wine the consumer prefers to drink in today's world.

Sight

BRIGHTNESS Star Bright
CLARITY Clear
COLOR DEPTH Medium
COLOR Straw
HIGHLIGHTS Green
BUBBLES No

Structure

RESIDUAL SUGAR Dry
ACID High
ALCOHOL Medium
PHENOLS None
TEXTURE Lean / Tart
FINISH Long
COMPLEXITY Med+

Aroma & Taste

CITRUS FRUIT Meyer Lemon • Orange • Lemon *Condition: Fresh, Ripe Part: Flesh*
TREE/VINE FRUIT Pear (Yellow/Brown) • Apple (Green) • Quince • Apple (Yellow) • Pear (Asian)
Condition: Fresh, Ripe
STONE FRUIT Plum (Green/Yellow) • Apricot *Condition: Fresh, Under Ripe / Tart*
TROPICAL FRUIT Pineapple • Melon (Green) • Starfruit • Melon (Orange) • Kiwi
Condition: Fresh, Under Ripe / Tart
FLORAL Apple Blossom • Lemon / Lime Blossom • Magnolia *Condition: Fresh*
HERBAL Lemon Grass • Chamomile • Verbena
OTHER SPICES Ginger Powder • Sesame / Candy
INORGANIC EARTH Chalk / Limestone • Mineral / Rock
OAK AGING No
OXIDATION/NUTTINESS Pinenut • Cashew • Macadamia