



LATE HARVEST CHENIN

Chenin blanc (or simply Chenin) is a particularly versatile grape that is used to make dry white wines, sparkling wines, dessert wines and brandy.[1] It provides a fairly neutral palate for the expression of terroir, vintage variation and the winemaker's treatment.

In cool areas the juice is sweet but high in acid with a full-bodied fruity varietal palate. In the unreliable summers of northern France, the acidity of under-ripe grapes was often masked with capitalizations with unsatisfactory results, whereas now the less-ripe grapes are made into popular sparkling wines such as Crémant de Loire. The white wines of Anjou are perhaps the best expression of Chenin as a dry wine, with flavors of quince and apples. In nearby Vouvray they aim for an off-dry style, developing honey and floral characteristics with age. In the best vintages the grapes can be left on the vines to develop noble rot, producing an intense, viscous dessert wine which will improve considerably with age.