Henri Chauvet - Vie Ordinaire 2022

Producer	Henri Chauvet
Product	Red Wine
Vintage	2022
Country	France
Region	Loire Valley - Auvergne - Boudes
WHLS Price	\$61.91
Configuration	6 X 750 mL
SKU	310944
ABV	13.00%
Grapes	Pinot Noir
Soil	predominantly volcanic rock with lots of blue marls
Farming	regenerative
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Farming Vineyard	regenerative two plots of Pinot Noir, both with southen exposure
Vineyard on the sloped hills	
Vineyard on the sloped hills exposure.	two plots of Pinot Noir, both with southen exposure ide of Boudes; the smaller of the two has a more eastern
Vineyard on the sloped hills exposure.	two plots of Pinot Noir, both with southen exposure
Vineyard on the sloped hills exposure. Production steel vats, pumper	two plots of Pinot Noir, both with southen exposure ide of Boudes; the smaller of the two has a more eastern 12-15 days whole-bunch maceration in stainless d over just enough to keep the cap wet. Aged for 9
Vineyard on the sloped hills exposure. Production steel vats, pumper months in 500L ne	two plots of Pinot Noir, both with southen exposure ide of Boudes; the smaller of the two has a more eastern 12-15 days whole-bunch maceration in stainless d over just enough to keep the cap wet. Aged for 9 ew oak barrels (35%) and old 228L barrels (65%)the
Vineyard on the sloped hills exposure. Production steel vats, pumper months in 500L ne new barrels are Tre	two plots of Pinot Noir, both with southen exposure ide of Boudes; the smaller of the two has a more eastern 12-15 days whole-bunch maceration in stainless d over just enough to keep the cap wet. Aged for 9 ew oak barrels (35%) and old 228L barrels (65%)the onçais wood, aged with very light heating for 3-4 years,
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Cellar Practices

- 5 PPM SO2
- Indigenous Fermentation
- No Fining
- No Filtering

Notes

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If you have any questions please reach out to brendan@platoferments.com Sales: jessica@platoferments.com