

## DOMAINE THET

MONTLOUIS-SUR-LOIRE  
Extra Brut

Domaine Thet is a young winery who shares a vision of sustainable and authentic viticulture. 12 hectares vineyard is rooted in one of the smallest appellation of the Loire Valley, in Montlouis-sur-Loire, at the heart of a world-renowned Loire heritage. We are committed to producing organic wines, paying special attention to our vineyards and their environment.

Owner: Dmitry Khlopin



100% Chenin



48.20°F  
9°C



0-4 years



35 years old



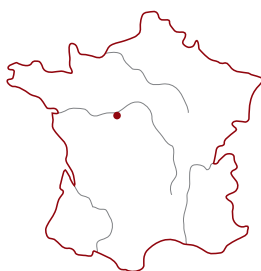
Organic  
conversion



40 hl/ha  
17000 bottles



## TERROIR



**VINEYARD** : Miltière, Haut du Thet, Quarts de Quignier, Maison Marchandelle, Epinais, Bechellerie, Moques Bouteilles

**SOIL** : Limestone and siliceous loam

**EXPOSURE**

## WINEMAKING

**HARVEST**: Mechanical harvest

**VINIFICATION** : Direct pressing and cold clarification, followed by the first fermentation and aging for 6 months using indigenous yeasts in inert vats. Additional complexity is achieved by blending with reserved wines from previous years, which have been aged in oak barrels. The wine then undergoes a second fermentation and bottle aging for a minimum of 24 months before disgorgement.

Residual sugar: Depend of the year. Between 0 and 5 g/L.

## TASTING NOTES



Pale gold



Apple, gooseberry, mango,  
grapefruit, lemon, acacia



Medium length, apple and limon  
aromas

## FOOD PAIRING

Aperitif & Cocktail

Oysters

Dessert

*Sparkling wine with a good balance of ripe fruit. Aromas of fresh and bright fruits are well developed and open perfectly with delicate perlage.*