

Fiche: Le Chiuse, Montalcino, Tuscany, Italy

www.lechiuse.com

At a glance:

- Vineyards established 1800s
- Domaine established 1986
- Owners: Simonetta Valiani & Nicolo' Magnelli
- Head of Winemaking: Lorenzo Magnelli
- Vegan compatible: Yes

USPs:

- Historical vineyard that belonged to Biondi-Santi and was used in Biondi-Santi Riserva BdM
- Organic certified
- Classical expression of Brunello di Montalcino
- Massal selection from historic vineyards

Wines:

Arpaia Sangiovese IGT

Rosso di Montalcino DOC

Brunello di Montalcino DOCG

Brunello di Montalcino Riserva DOCG

Vineyards:

Red grape varieties: Sangiovese

Average vine age: 15 years

Total area of estate: 18 ha

Total area under vine: 8 ha

Average vine density: 4500 vines / ha

Average yield: 30 hl/ha

Altitude: 330m - 550m

Soil: Oceanic origin, rich in marine fossils with streaks of clay and a notable presence of marl and tufa

Timeline:

2021 Wine Enthusiast 100pts for BdM 2016

2014 Wine Enthusiast, Enthusiast 100 (rosso)

2010 Wine Enthusiast, Top 100 Cellar Select (Ris.)

2005 organic certified

1992 & 1993 first release of Rosso & Brunello

1986 start of Simonetta's era at Le Chiuse

1888 1st Brunello made by Fioruccio Biondi-Santi

C.17th origins of Biondi-Santi family

Awards and kind words

2021 - Wine Enthusiast Wine of the Year #2, Brunello di Montalcino 2016 (100pts)

2021 - Wine Spectator Wine of the Year #5, Brunello di Montalcino 2016 (98pts)

2018 - Wine Enthusiast Wine of the Year #2, Brunello di Montalcino 2013 (100pts)

2017 - Wine Enthusiast Wine of the Year #29, Brunello di Montalcino 2012 (96pts)

Slow Wine Guide 2016 'now an institution for anyone looking for a rigorous, classic expression of the Montalcino terroir'

Agriculture & Winemaking:

Organic certified

Hand harvesting, grape selection according to the size of the bunches. In normal years the largest bunches are picked first for Rosso di Montalcino; a few days later medium-small bunches are picked for Brunello di Montalcino and

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finally the smallest bunches from the oldest vines are selected for **Brunello Riserva**. Once harvested, in less than twenty minutes the grapes are destemmed, crushed and conveyed by gravity into steel and cement tanks for fermentation using indigenous yeasts.

100% destemmed, temperature controlled fermentation (max 29C) with indigenous yeasts in steel and cement containers.. After 18 to 25 days the wine is separated from the lees and left to settle for about three months, during which time it undergoes malolactic fermentation followed by several rackings. In January, the wine is transferred into large Slavonian oak barrels—of 20/30/50 hectoliters—where the Rosso di Montalcino will stay for 12 months, the Brunello for 36 months and the Brunello Riserva for 48 months

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