

**FRANÇOIS CHIDAINE  
CLOS HABERT**

*(Montlouis)*



Precision is not the sexiest adjective in the lexicon of wine descriptors, but for many aficionados it is the most telling. It speaks of the balanced intensity of fruit and acid, of attack and finish, of clarity and the layering of flavour. The Clos Habert is nothing if not precise. A mere hint of sweetness, perfectly balanced by racy acidity, conveys the earthy character of Chenin Blanc. With the complexity of Chardonnay and the raciness of Riesling, it is ideal with turkey or pork dishes – and delicious on its own.

**FRANÇOIS CHIDAINE  
CLOS HABERT**

*(Montlouis)*



Precision is not the sexiest adjective in the lexicon of wine descriptors, but for many aficionados it is the most telling. It speaks of the balanced intensity of fruit and acid, of attack and finish, of clarity and the layering of flavour. The Clos Habert is nothing if not precise. A mere hint of sweetness, perfectly balanced by racy acidity, conveys the earthy character of Chenin Blanc. With the complexity of Chardonnay and the raciness of Riesling, it is ideal with turkey or pork dishes – and delicious on its own.

**FRANÇOIS CHIDAINE  
CLOS HABERT**

*(Montlouis)*



Precision is not the sexiest adjective in the lexicon of wine descriptors, but for many aficionados it is the most telling. It speaks of the balanced intensity of fruit and acid, of attack and finish, of clarity and the layering of flavour. The Clos Habert is nothing if not precise. A mere hint of sweetness, perfectly balanced by racy acidity, conveys the earthy character of Chenin Blanc. With the complexity of Chardonnay and the raciness of Riesling, it is ideal with turkey or pork dishes – and delicious on its own.

**FRANÇOIS CHIDAINE  
CLOS HABERT**

*(Montlouis)*



Precision is not the sexiest adjective in the lexicon of wine descriptors, but for many aficionados it is the most telling. It speaks of the balanced intensity of fruit and acid, of attack and finish, of clarity and the layering of flavour. The Clos Habert is nothing if not precise. A mere hint of sweetness, perfectly balanced by racy acidity, conveys the earthy character of Chenin Blanc. With the complexity of Chardonnay and the raciness of Riesling, it is ideal with turkey or pork dishes – and delicious on its own.