

Scenes from Domaine de la Taille aux Loups



Old Chenin Blanc vines in August. Leaves have been stripped to allow for better circulation of air and ripening of the grapes.



Jacky Blot, at left, and some harvesters, sorting fruit. Note that the grapes are put in small plastic crates to avoid damaging the fruit while in transit from the vineyard to the winery.



Further sorting on a *table de trie*, at right.

Vineyard selection and meticulous sorting of the grapes are the foundation of Jacky Blot's different *cuvées*.

The Montlouis and Vouvray wines mature in new oak casks in the cellars in Montlouis.

