



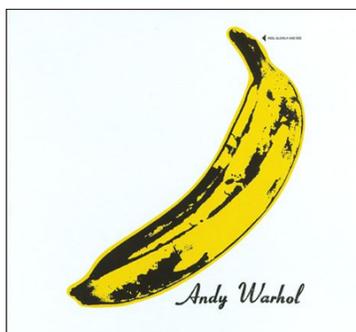
**WHERE**  
FRANCE

**WHAT**  
WHITE

**WHEN**  
DAILY

## CHATEAU HAUTE CARIZIERE LE VIEILLES VIGNES, SÉLECTION FÛTS DE CHÊNE ET ACACIA, MUSCADET SÈVRE ET MAINE SUR LIE

The fried calamari of the wine world  
(I mean this nicely).



### CONCEPTUAL DOPPELGANGER

Of course you can accuse me of just focusing on the banana here - I mean, how can you not just focus on the banana. They say that sometimes a banana is just a banana. However, when that banana was screen-printed by Andy Warhol's screen printer Mankowitz (nom-due-craft), at his direction, well, the banana becomes much more than a banana. What I'm getting at is this: There was much more to see and hear on the V.U.'s seminal album thanks to free reign given vis-à-vis Andy's money, vis-à-vis his producer credit on the album. After the money and space, the best thing he did was make this iconic cover. It's a cheap thrill at worst, and pure genius at best - you need to decide where exactly on the spectrum your mind allows it to fall.

**WINEMAKER** Daniel Bideau

**REGION** Loire

**GRAPE VARIETY** Melon de Bourgogne

**SOIL** Mica-schist, which is flakey and rich in mica and quartz

**AGE OF VINES** Planted around 1950-60

**PRODUCTION** 5,000 bottles

### VITI/VINI

Organic practices and certified sustainable by Terra Vitis. Off the oldest vines on their estate. Their De-stemmed and crushed gently. Natural settling and fermentation without additions over about 2 weeks in acacia and French oak barrels of 3 to 6 years old. The Fût Vieilles Vignes selection is vinified and rests sur lie for 12 months with regular stirring. 2-3 years in bottle prior to release.

### PRODUCER

Chateau Haute Cariziere is a 35 ha estate. All practices on the farm are organic, and a portion is even certified. The vineyard

is a family affair currently in its 4th generation. At the helm are husband and wife team Daniel Bideau and Marie-Beatrice Giraud. Marie-Beatrice's grandfather originally acquired the vines in 1909 and she has been involved with the estate all her life. The site is quite special, being located on the former Armorican Massif, south-east facing and planted on very varied and quite ancient soil. Their recipe for quality is simple. Respect the environment and endeavor to ensure that all practices aim to foster biodiversity and sustainability. The result is the production of world class Muscadet.

