

Chinon Clos de la Lysardières

Vieilles Vignes 2018



LOCATION : Magnificent five-hectare vineyard overlooking the town of Chinon and set in white tufa stone walls.

TERROIR : Its terroir (sandy soil on crumbly limestone) allows a very rapid warming of the soil and favours a very high maturity of the grapes. The old vines are selected on the plateau at the top of the hillside, overlooking the Vienne, on a beautiful southern exposure. The intense fruitiness and smooth tannins are powerful enough to stand up to a pie or well-prepared small game. A delicacy in the land of Rabelais.

WINEMAKING : Careful harvesting of grapes picked at very good maturity. Traditional vinification with moderate extraction of tannins. Pumping over at the beginning of fermentation.

AGEING : Aged for eight months using oxygen to gently open the wine and round out the tannins before bottling.

VARIETALS : Cabernet franc 100%

SERVING : Served at room temperature (14-16°C).

FOOD PAIRINGS : To be served with fish in sauce (pike-perch or lamprey), grilled meats (beef ribs, mits, rack of lamb), small game (hare à la royale).



Dark colour with purple tints.



The powerful nose seduces with its notes of juicy black fruits (blackcurrant, cherry, blackberry), cooked fruits (plum), tobacco and spices (black pepper).



The palate is ample, structured and full of flesh, balanced by its robust tannins. Powerful black cherry finish.

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