



Chinon Rouge "Code K6" - Sans sulfites ajoutés 2019

AOP Chinon, Vallée de la Loire et Centre, France

PRESENTATION

This cuvée conceals in its code the most jealously guarded secrets of Chinon AOC. This bottle will allow you to reveal the rarer aromas of Cabernet Franc. The recipe for its vinification, classified as a "Top Secret", is revealed to those who dare to decipher it. Without Sulfite, oxygen is the active principle that allows it to release the code that accelerates its evolution process and its stability, thus ensuring protection against any mass oxidative attack.

TERROIR

The clay soil provides little nourishment for the vines, ripening is longer, the wine is richer, more robust and generous in aroma.

VARIETAL

Cabernet franc 100%

SERVING

At cellar temperature (12 - 14°C)

AGEING POTENTIAL

2 to 3 years

TASTING

Light and easy to drink profile, typical of a Chinon from sandy soils. Varietal aromas of grilled pepper and ripe blackcurrant. Sweet and suave on the palate with melted and salivating tannins.

FOOD PAIRINGS

Ideal with white meats, grilled meats and salads, but also with Asian cuisine and fish.

REVIEWS AND AWARDS

Argent
Concours des Ligers

