

Chinon Rouge Marie Dupin



LOCATION : Chinon, a royal city, a city of art and history, is part of the UNESCO World Heritage. Land of Rabelais, this renowned wine-growing region has been producing wines since the 10th century.

TERROIR : The vines thrive on superficial sandy and gravelly soils, which, thanks to the rapid warming of the soil combined with good sunshine, give it a nice fruity potential and supple tannins.

WINEMAKING : Destemming. Fermentation in thermo-regulated vats at a temperature of less than 24°C to preserve a beautiful aromatic intensity. Short maceration of 8 days to obtain a wine with fine tannins.

VARIETALS : Cabernet franc 100%

SERVING : Serve slightly chilled (16°C)

FOOD PAIRINGS : It will accompany cold meats (local ham, white pudding), meats (duck with morello cherries, shoulder of lamb), game (partridge, doe steak) and soft cheeses (Tomme des Pyrénées, ewe's cheese).



Beautiful ruby colour with purple tints.



Nose of black fruits (cherry) and violets.



Ample and fleshy attack. Beautiful evolution on supple tannins. Warm finish with a beautiful aromatic persistence.

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