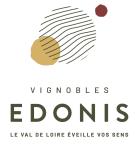
Chinon Rouge Evil Red





LOCATION: The vines sit on a silty-clay plateau bordered by woods on the upper left bank of the Vienne valley.

TERROIR: The clay soil provides the vines with little nourishment, ripening takes longer, the wine is therefore richer, fuller-bodied and more generous in aromas.

WINEMAKING: Long traditional maceration (15-20 days).

VARIETALS: Cabernet franc 100%

SERVING: Serve at 15°C.

FOOD PAIRINGS: Perfect with a rib of beef, grilled meat (flank or loin of beef,

rack of lamb).



Dark, intense colour.



Powerful carnal nose with tempting notes of ripe fruit, plums, tobacco and roasted peppers.



The palate is full, well-structured and balanced by full-bodied tannins.