



Chinon Rouge Domaine de la Lysardière

AOP Chinon, Vallée de la Loire et Centre, France

The wines of these properties, marked by tradition and authenticity of their production, are the ambassadors of their appellations.

THE VINTAGE

High Environmental Value from the 2020 vintage

LOCATION

The Domaine de la Lysardière, with a surface area of 30 hectares, is located around the city of Chinon.

TERROIR

The vines are planted on hillsides on a silty soil on the surface and on a limestone-clay mother rock, and benefit from a very good exposure, which allows them all the vintages a very beautiful maturity of grapes.

IN THE VINEYARD

Green work (disbudding, de-stemming) in the vineyard.

WINEMAKING

Grapes harvested at full maturity after berry tasting. Total de-stemming of the harvest.

AGEING

Fermentation in stainless steel vats with light pumping over (8 days vatting) allowing a gentle extraction of tannins. The wine continues its ageing for 6 to 10 months.

VARIETAL

Cabernet franc 100%

SERVING

Serve slightly chilled (14-16°C).

VISUAL APPEARANCE

Beautiful ruby color with purple reflections.

AT NOSE

The nose presents intense aromas of black fruits (blackcurrant jam, cherry) and spices (grey pepper). A smoked, toasted touch.

ON THE PALATE

The mouth is ample, fleshy, presenting a nice tannic structure where aromas of fresh fruit and liquorice are mixed in the finish.

FOOD PAIRINGS

It will accompany cold cuts, red and white meats, small game, soft cheeses and Provencal recipes.



CHINON

MIS EN BOUTEILLE À LA PROPRIÉTÉ

