Chinon Rouge Domaine de la Lysardière





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.

WINEMAKING: Grapes harvested at full maturity after berry tasting. Total destemming 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.

VARIETALS: Cabernet franc 100%

SERVING: Serve slightly chilled (14-16°C).

FOOD PAIRINGS: It will accompany cold cuts, red and white meats, small game, soft cheeses and Provençal recipes.



Beautiful ruby color with purple reflections.



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



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