Chinon Rouge Maitre de Chai





WINEMAKING: Harvest of selected grapes from gravel soils.

Cold maceration and limited extraction on a part of the cuvée bringing fresh

fruit notes.

VARIETALS: Cabernet franc 100%

SERVING: Served slightly chilled (12-14°C).

FOOD PAIRINGS: It is perfect with white meat, pan-fried or grilled.



Ruby colour with purple hues.



On the nose, the intensity of the fruit is manifested by greedy aromas of fresh red fruit (raspberry suppleness. A warm and persistent and crushed strawberry) and black fruit (blackcurrant).



On the palate, you will appreciate this fine and elegant wine, all in finish with fruity notes.

www.lesvignoblesedonis.com