

MAÎTRE DE CHAI

Chinon Rouge Maitre de Chai

AOC Chinon, Vallée de la Loire et Centre, France

Refined blended wines signed by our cellar masters, expressing their personalities, sensitivities and creativities.

PRESENTATION

"Born in 1978 in Saumur, daughter and granddaughter of a winegrower, I was introduced at a very young age to the rigorous work of the vine. Later, learning to taste wine only increased my desire to discover the world of wine and its many facets. Once I had obtained my diploma of Agronomy and Oenology in Bordeaux, I left to work for 4 years as Production Manager in a Cooperative Winery in the Rhone Valley. In 2008, I returned to the Loire Valley as Cellar Master of the Bourgueil Winery and took over the management in 2009. Today I put as much energy into managing this cellar as I do into making wines that reflect the terroir of Bourgueil: supple, warm and convivial ... with a touch of feminine sensitivity of course."

Pauline Fouchereau, cellar master at the Cave des Vins de Bourgueil

IN THE VINEYARD

Harvesting of grapes selected for their fresh fruit and ripe fruit aromatic profiles.

WINEMAKING

Harvest of selected grapes from gravel soils.

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

VARIETAL

Cabernet franc 100%

SERVING

Served slightly chilled (12-14°C).

VISUAL APPEARANCE

Ruby colour with purple hues.

AT NOSE

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

ON THE PALATE

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

FOOD PAIRINGS

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

