

Orain

Chinon rouge Grain d'expression

AOC Chinon, Vallée de la Loire et Centre, France

Grain d'Expression is a range of wines without added sulphites. It allows the terroir and the aromas of the grapes to express themselves freely. Without artificial additives, rediscover the original aromas of the main grape varieties of the Loire.

PRESENTATION

Sulphur is a long-standing companion for the winemaker; it allows him to produce products with great stability over time and to develop great aromatic complexity, while keeping them away from deviant paths. It can, however, be perceived as counteracting the natural expression of the wine. With this cuvée, we decided to free ourselves from it in order to rediscover the original purity of the fruit without nature depriving man of his creation: the art of transforming the grape into wine.

LOCATION

This Chinon without sulphites is made from a selection of our best parcels of Cabernet Franc on the right bank of the Vienne.

WINEMAKING

After an early morning harvest, the grapes are quickly vatted to allow a rapid start to fermentation, where the carbon dioxide will naturally protect the fragile aromas from oxidation. After a gentle extraction of more than 3 weeks, this fruity fresh Chinon is delicately aged.

VARIETAL

Cabernet franc 100%

SERVING

To be enjoyed between 12 and 14°C

AT NOSE

The winemaking method allows the wine to retain its youthful, suave character, while preserving the violet and raspberry notes typical of Cabernet Franc in the Loire Valley.

ON THE PALATE

Protected quickly by early bottling, this Chinon combines intense fruit aromas with a sanguine palate and smooth tannins.

FOOD PAIRINGS

Goes well with grilled prime rib.

