Plaisir Epicurien, AOP Chinon, Rouge 2019





LOCATION: The vines sit on a silty-clay plateau bordered by woods on the upper left bank of the Vienne valley.

TERROIR: The clay soil provides the vines with little nourishment, ripening takes longer, the wine is therefore richer, fuller-bodied and more generous in aromas.

WINEMAKING: Long traditional maceration (15-20 days).

VARIETALS: Cabernet franc 100%

SERVING: Serve at 15°C

FOOD PAIRINGS: Perfect with a rib of beef, grilled meat (flank or loin of beef, rack of lamb).