

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).

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