



Domaines et Châteaux, Icones, AOP Chinon, Rouge, 2023

AOP Chinon, Vallée de la Loire et Centre, France

The wines of these estates, marked by the tradition and authenticity of their production, are the ambassadors of their appellations.

LOCATION

The 1.2-hectare plot, enclosed by chalk tufa walls, is located on the left bank of the Vienne river, between Rivière and Chinon.

TERROIR

The vines are deeply rooted in a terroir of stony-gravel alluvium from the Quaternary period.

IN THE VINEYARD

The parcel's excellent early ripening potential and low vigor make it possible to obtain superb ripeness, velvety and fleshy tannins and great aromatic depth every year.

WINEMAKING

Harvesting is meticulous and the grapes are harvested at a good ripeness. Traditional vinification with moderate extraction of tannins. Pumping over mainly at the start of fermentation.

AGEING

Aged six months with oxygen to gently open the wine and round out the tannins before bottling. Great ageing potential.

VARIETAL

Cabernet franc 100%

SERVING

Serve at room temperature (14-16°C)

VISUAL APPEARANCE

Deep red color with violet highlights

AT NOSE

The deep nose seduces with notes of juicy black fruits (blackcurrant, cherry, blackberry) and spices (black pepper).

ON THE PALATE

Full-bodied and fleshy on the palate, balanced by rich tannins. Warm, persistent licorice finish.

FOOD PAIRINGS

Accompanies fish in sauce (pike-perch or lamprey), grilled meats (beef ribs), red meats, small game (hare à la royale), mature goats' cheeses.

REVIEWS AND AWARDS



Concours des Grands Vins de France à Macon Bronze

