

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



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.

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.

VARIETALS : Cabernet franc 100%

SERVING : Serve at room temperature (14-16°C)

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.



Deep red color with violet highlights



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



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