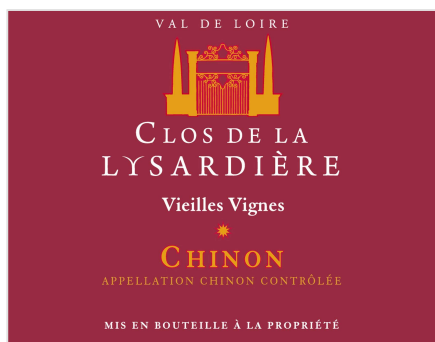




Chinon Rouge Clos de la Lysardière Vieilles Vignes

AOP Chinon, Vallée de la Loire et Centre, France



LOCATION

Magnificent five-hectare vineyard overlooking the town of Chinon and set in white tufa stone walls.

TERROIR

Its terroir (sandy soil on crumbly limestone) allows a very rapid warming of the soil and favours a very high maturity of the grapes. The old vines are selected on the plateau at the top of the hillside, overlooking the Vienne, on a beautiful southern exposure. The intense fruitiness and smooth tannins are powerful enough to stand up to a pie or well-prepared small game. A gourmet nugget in the land of Rabelais.

WINEMAKING

Careful harvesting of grapes picked at very good maturity. Traditional vinification with moderate extraction of tannins. Pumping over at the beginning of fermentation.

AGEING

Aged for eight months using oxygen to gently open the wine and round out the tannins before bottling.

VARIETAL

Cabernet franc 100%

SERVING

Served at room temperature (14-16°C).

TASTING

Dark colour with purple tints. The powerful nose seduces with its notes of juicy black fruits (blackcurrant, cherry, blackberry), cooked fruits (plum), tobacco and spices (black pepper). The palate is ample, structured and full of flesh, balanced by its robust tannins. Powerful black cherry finish.

FOOD PAIRINGS

To be served with fish in sauce (pike-perch or lamprey), grilled meats (beef ribs, mits, rack of lamb), small game (hare à la royale).

REVIEWS AND AWARDS



"La robe brillante couleur rouge grenat foncé aux reflets violets s'ouvre sur un nez distingué et fin qui associe les odeurs des fruits rouges et noirs (framboise, fraise, myrtille) à des notes de caramel et d'épices. La bouche à l'attaque souple offre une matière charnue, du corps, du "gras", du volume, de la vinosité, un bel équilibre, ainsi que des arômes fruités et toastés qui enrobent des tanins puissants puis persistent dans une finale étoffée, voluptueuse et longue. Superbe Chinon."

Concours des Ligiers

