



## Secrets de Chai, AOP Chinon, Rouge, EXPORT

AOP Chinon, Vallée de la Loire et Centre, France

### PRESENTATION

Yohann GASNIER, cellar master at La Cave Robert & Marcel

“Born from a family from the Loire Valley and Belfort, I did not grow up in the wine world. After a few experiences, my passion for wine was born and confirmed. Following a degree in plant bioengineering, I discovered the profession of oenologist and naturally turned to a DNO in Bordeaux. I discovered the Saumur region thanks to a friend and fell in love with the region and its wines, but I did not stay and set off on an adventure again. I discover the Loire, the Charentes, New Zealand, Beaujolais but I finally return to the sources, to Saumur. »

### LOCATION

The vines are located in the heart of the town of Chinon.

### TERROIR

The vines are planted on a gravel pit terroir.

### WINEMAKING

Harvest of grapes with aromatic profiles of ripe fruit type.

Hot post-fermentation vinification to enhance the aromatic intensity, fat and tannins.

### AGEING

Aging in our cellars for 8 months before bottling, then storage in our cellars at a depth of 25m where the wine continues to age protected from light and temperature variations.

### VARIETAL

Cabernet franc 100%

### SERVING

Serve this wine slightly chilled (12-14°C).

### VISUAL APPEARANCE

Ruby color with purple highlights.

### AT NOSE

Nose offering aromas of fresh red fruits (raspberry, redcurrant).

### ON THE PALATE

Frank, supple attack with notes of cherry. On the palate, it is a fruity and supple wine, with a warm and lingering finish.

### FOOD PAIRINGS

Depending on your desires, pair this wine with an assortment of raw vegetables, a game terrine, pan-fried or grilled white meats.

