

Chinon Rouge Domaine du Grand Bréviande



LOCATION : The wonderful Chinon vineyards covers about 2.000 ha. in the Vienne department.

TERROIR : The vines flourish in a sandy limestone soil.

WINEMAKING : The grappes are completely destemmed. Fermentation in temperature-controlled stainless steel-vats (24°C) to preserve the aromatic potential. Short vatting from 12 to 18 days, depending on the year.

AGEING : Aged 6 months.

VARIETALS : Cabernet franc 100%

SERVING : Serve slightly chilled (14-16°).

FOOD PAIRINGS : This red wine goes admirably with white meats, delicatessen meat, games, grilled meats and cheeses.



Beautiful ruby colour with purple highlights.



Deep nose with juicy black fruits (black currant, cherry).



It is a round and well-balanced to drink wine. Soft and persistent tannin.

www.lesvignoblesedonis.com