



Chinon Rouge Marie Dupin

AOC Chinon, Vallée de la Loire et Centre, France

PRESENTATION

This cuvée celebrates Marie Dupin, a young peasant girl from Angers, who charmed Ronsard and was his muse.

LOCATION

Chinon, a royal city, a city of art and history, is part of the UNESCO World Heritage. Land of Rabelais, this renowned wine-growing region has been producing wines since the 10th century.

TERROIR

The vines thrive on superficial sandy and gravelly soils, which, thanks to the rapid warming of the soil combined with good sunshine, give it a nice fruity potential and supple tannins.

WINEMAKING

Destemming. Fermentation in thermo-regulated vats at a temperature of less than 24°C to preserve a beautiful aromatic intensity. Short maceration of 8 days to obtain a wine with fine tannins.

VARIETAL

Cabernet franc 100%

SERVING

Serve slightly chilled (16°C)

VISUAL APPEARANCE

Beautiful ruby colour with purple tints.

AT NOSE

Nose of black fruits (cherry) and violets.

ON THE PALATE

Ample and fleshy attack. Beautiful evolution on supple tannins. Warm finish with a beautiful aromatic persistence.

FOOD PAIRINGS

It will accompany cold meats (local ham, white pudding), meats (duck with morello cherries, shoulder of lamb), game (partridge, doe steak) and soft cheeses (Tomme des Pyrénées, ewe's cheese).

