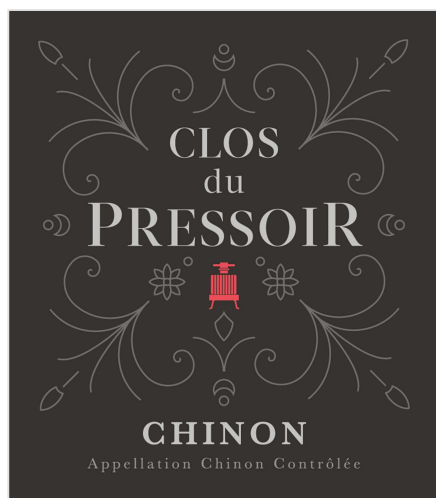




Chinon Rouge Clos du Pressoir

Chinon,

PRESENTATION

Chinon is a small picturesque town of 9000 inhabitants, located near the Loire River, in the middle of the Loire Valley. Became Unesco world Heritage in 2001 and is the birthplace of RABELAIS born in year 1484, famous lawyer, doctor, Evangelist and writer "No man can hate the noble wine..."

TERROIR

The vines flourish in soil of rocky-gravelly alluvium. The excellent potential of plots permits a wonderful grape maturation of the vines and features soft tannins. Good cellaring potential.

WINEMAKING

Careful selection of mature grapes at harvest time; Fermentation in temperature -controlled and moderate extraction of tannins. Pumping over at the beginning of the fermentation.

AGEING

Aged 6 months with oxygen to slowly develop and express the tannins before bottling.

VARIETAL

Cabernet franc 100%

SERVING

Serve slightly chilled (14-16°C).

VISUAL APPEARANCE

Beautiful ruby colour with purple highlights.

AT NOSE

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

ON THE PALATE

It is a round and well-balanced to drink wine. Persistent and warm finish with liquorice notes.

FOOD PAIRINGS

This red wine goes admirably with fishes (sea lamprey, pike perch), small games, red meats and soft cheeses.

