

Chinon Rouge Clos du Pressoir



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.

VARIETALS : Cabernet franc 100%

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

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



Beautiful ruby colour with purple highlights.



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



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

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