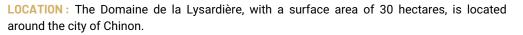
Chinon Rouge Domaine de la Lysardière







Beautiful ruby color with purple reflections. The nose presents intense aromas of black



TERROIR: The vines are planted on hillsides on a silty soil on the surface and on a limestoneclay mother rock, and benefit from a very good exposure, which allows them all the vintages a very beautiful maturity of grapes.

WINEMAKING : Grapes harvested at full maturity after berry tasting. Total de-stemming of the harvest.

AGEING : Fermentation in stainless steel vats with light pumping over (8 days vatting) allowing a gentle extraction of tannins. The wine continues its ageing for 6 to 10 months.

VARIETALS : Cabernet franc 100%

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

FOOD PAIRINGS : It will accompany cold cuts, red and white meats, small game, soft cheeses and Provençal recipes.



The nose presents intense aromas of black fruits (blackcurrant jam, cherry) and spices (grey pepper). A smoked, toasted touch.



The mouth is ample, fleshy, presenting a nice tannic structure where aromas of fresh fruit and liquorice are mixed in the finish.

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