



Les Luthines, AOC Chinon, Rouge

AOC Chinon, Vallée de la Loire et Centre, France

PRESENTATION

This wine is elaborated by one of the few wine cellars in France managed by an institution reserved for handicapped people and aiming at their social and professional integration or reintegration.

LOCATION

The vineyard is located near Chinon, a small picturesque town of 9000 inhabitants, situated near the Loire River, and birthplace of Rabelais, a famous French philosopher and writer of the Renaissance

TERROIR

Clay and sandy soils

IN THE VINEYARD

Everything is done (pruning, soil work, disbudding, etc.) to give the best quality grapes possible.

WINEMAKING

This cuvée is vinified without the addition of sulfites. The grapes are totally destemmed and the fermentation takes place in stainless steel tanks at a controlled temperature of 24°C. Traditional maceration of 15 days, light pumping over.

VARIETAL

Cabernet franc 100%

No sulphites.

SERVING

To be served ideally between 14-17°C

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Dark and purple color. The powerful and floral nose seduces with its notes of violet, ripe fruit and grilled bell pepper. The mouth is ample, structured, balanced by its supple and salivating tannins.

FOOD PAIRINGS

Ideal on white meats, charcuteries, grilled and roasted meat and salads, but also on Asian cuisine.

REVIEWS AND AWARDS

Antonio Galloni
vinous
explore all things wine

84/100
Vinous

