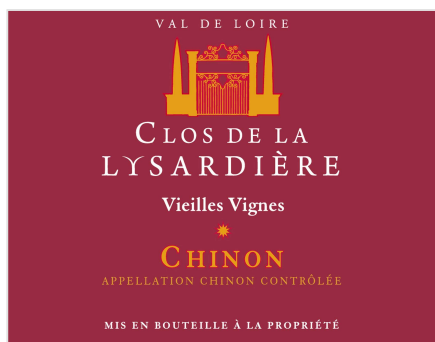




# Chinon Rouge Clos de la Lysardière Vieilles Vignes

AOP Chinon, Vallée de la Loire et Centre, France



## LOCATION

Magnificent five-hectare vineyard overlooking the town of Chinon and set in white tufa stone walls.

## TERROIR

Its terroir (sandy soil on crumbly limestone) allows a very rapid warming of the soil and favours a very high maturity of the grapes. The old vines are selected on the plateau at the top of the hillside, overlooking the Vienne, on a beautiful southern exposure. The intense fruitiness and smooth tannins are powerful enough to stand up to a pie or well-prepared small game. A gourmet nugget in the land of Rabelais.

## WINEMAKING

Careful harvesting of grapes picked at very good maturity. Traditional vinification with moderate extraction of tannins. Pumping over at the beginning of fermentation.

## AGEING

Aged for eight months using oxygen to gently open the wine and round out the tannins before bottling.

## VARIETAL

Cabernet franc 100%

## SERVING

Served at room temperature (14-16°C).

## VISUAL APPEARANCE

Dark colour with purple tints.

## AT NOSE

The powerful nose seduces with its notes of juicy black fruits (blackcurrant, cherry, blackberry), cooked fruits (plum), tobacco and spices (black pepper).

## ON THE PALATE

The palate is ample, structured and full of flesh, balanced by its robust tannins. Powerful black cherry finish.

## FOOD PAIRINGS

To be served with fish in sauce (pike-perch or lamprey), grilled meats (beef ribs, mits, rack of lamb), small game (hare à la royale).

## REVIEWS AND AWARDS

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Guide Bettane et Desseave des vins de France

