



Chinon Rouge "Secrets de Chai"

AOP Chinon, Vallée de la Loire et Centre, France

Refined wines signed by our cellar masters, reflecting the expression of their personalities, sensitivities and creativity.

PRESENTATION

Romain PARISIS, cellar master at Vignobles du Paradis.

"Originally from the North of France, I discovered a passion for wine very early on through my many family stays in the Loire Valley.

Fascinated by the work of the winegrower in his cellar, sublimating the grapes to create a remarkable wine, I quickly sought work with winegrowers during the school holidays.

I obtained a BTS Viti-Oeno in Tours and then the oenology diploma in Dijon and I started working as an oenologist at the Cave des Vins de Bourgueil in 2001. Since then, I have learned to master the character of Cabernet Franc to extract all the finesse, freshness and fruitiness. »

THE VINTAGE

High Environmental Value from the 2020 vintage

LOCATION

Harvest of selected grapes from gravel pit terroirs.

Cold maceration and limited extraction on part of the cuvée bringing notes of fresh fruit.

Subtle blending of the cuvées underlining a beautiful aromatic complexity.

VARIETAL

Cabernet franc 100%

SERVING

Serve this wine slightly chilled (12-14°C).

TASTING

Beautiful ruby robe with purple reflections. On the nose, appreciate these aromas of fresh red fruits (raspberry, redcurrant). On the palate, it is a fruity and supple wine with a warm and persistent finish.

FOOD PAIRINGS

It will accompany a buffet of raw vegetables, a game terrine, roasted, pan-fried or grilled white meat.

