Chinon Rouge Maitre de Chai





WINEMAKING: Harvest of selected grapes from gravel soils.

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

VARIETALS: Cabernet franc 100%

SERVING: Served slightly chilled (12-14°C).

FOOD PAIRINGS: It is perfect with white meat, pan-fried or grilled.







On the nose, the intensity of the fruit is manifested by greedy aromas of fresh red fruit (raspberry and crushed strawberry) and black fruit (blackcurrant).



On the palate, you will appreciate this fine and elegant wine, all in suppleness. A warm and persistent finish with fruity notes.