

Chinon rouge Grain d'expression



LOCATION : This Chinon without sulphites is made from a selection of our best parcels of Cabernet Franc on the right bank of the Vienne.

WINEMAKING : After an early morning harvest, the grapes are quickly vatted to allow a rapid start to fermentation, where the carbon dioxide will naturally protect the fragile aromas from oxidation. After a gentle extraction of more than 3 weeks, this fruity fresh Chinon is delicately aged.

VARIETALS : Cabernet franc 100%

SERVING : To be enjoyed between 12 and 14°C

FOOD PAIRINGS : Goes well with grilled prime rib.



The winemaking method allows the wine to retain its youthful, suave character, while preserving the violet and raspberry notes typical of Cabernet Franc in the Loire Valley.



Protected quickly by early bottling, this Chinon combines intense fruit aromas with a sanguine palate and smooth tannins.



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