Chinon Rouge Clos de la Lysardière





LOCATION: The Domaine de la Lysardière covers most of the terroirs of Chinon on a surface area of 30 ha. The 5 hectare vineyard overlooks the city of Chinon.

TERROIR: It is set with white tuffeau walls and benefits from a very nice exposure. The vines flourish on a crumbly limestone soil.

WINEMAKING: Total de-stemming of the harvest. Fermentation in thermo-regulated stainless steel vats (24°).

AGEING: Vatting for 10 to 15 days then aging for 6 months.

VARIETALS: Cabernet franc 100%

SERVING: Serve slightly chilled (14-16°C).

FOOD PAIRINGS: This wine will accompany red and white meats, small game and Provençal

recipes.







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Ample, fleshy mouth, presenting a nice tannic structure where aromas of fresh fruits and liquorice mingle on the finish.