

Dossier "Les vins rouges et rosés de Loire"

Février 2021

Le Chemin de Travers(e) – AOC Chinon Rouge 2019

Note : 16/20

Journalist : Tamlyn Currin

30-year-old vines on flinty clay on the left bank of Chinon. Hand-picked, vinified in vats with a pre-fermentation cold maceration. Spontaneous fermentation. No added sulphites. Unfiltered. TA 3.3 g/l, pH 3.79.

« Chocolatey berry fruit with a strong caraway and graphite presence that builds in the mouth. Cabernet Franc Unplugged. Redcurrant berries and blackcurrant buds. Just enough basil-leaf green and pepper for brightness and teeth. I could drink this every day! »

