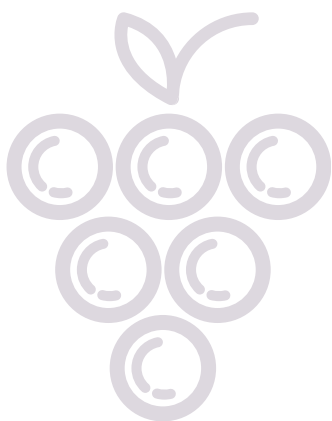


AOC Chinon Red
Vintage : 2021
Grappe : 100%
Cabernet Franc

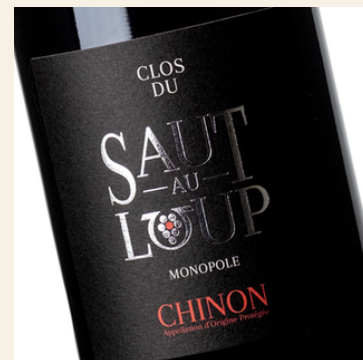
*in conversion to
organic farming - C2*



Clos du Saut au Loup

*Single plot 7 ha located at
« Le Saut Au Loup », famous hamlet on the left
bank of the Chinon AOC.*

*Clayey and siliceous hillsides, facing south,
which produce a concentrated and elegant
Chinon wine.*



Terroir :

Surface : 7 ha in a single plot
Soil: Clay and flint hillsides, on the left bank of the CHINON AOC
Average age of Vines: 40 years.

Winemaking process :

Use of the traditional method of red winemaking with thermoregulation at 25-28°C and maceration lasting about 3 to 4 weeks.
Maturing of wine (12 to 15 months) in concrete tanks.

Technical notes / 2021 vintage :
Degree of alcohol : 13 ° - pH : 3.58 - Remaining sugar : < 0,3 g/L
SO2 total : 35mg/L

Tasting notes :

Appearance: deep ruby color.
Nose: notes of undergrowth and ripe red fruits (raspberry and strawberry).
Palate : rich and generous, this wine shows melted tannins and is long in the mouth.

Serving suggestions :

Ideal temperature: 16-17°C (61-62°F).
Perfect pairing: Grilled lamb chops, roasted chicken, mild cheeses...
Enjoy now and through 7 to 10 years.

