



CHINON

«Vigne en Véron» Red

ELABORATION

Loire - Wine from 'Touraine'
Soil : Sandy terraces and calcareous soils "Aubuis"
Grape variety : Mostly Cabernet-Franc

VINIFICATION

Traditional vinification

TERROIR

In vats and barrels

TASTING NOTES

COLOUR

Deep ruby colour

NOSE

Sherry and Herby in its youngness
The Chinon is melted in-time to a redcurrant and a cedar wood bouquet

PALATE

Aromatic wine with supple tannins which constitute a wine to be drunk soon, but also to be ageing

WINES & FOOD PAIRING

Serve at 18°C (64°F)
The wine will match with Mallard duck salmi, red meat
Potential for ageing between 3 to 10 years



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