

CHINON

La Diligence

Cabernet Franc



The Noble Terroir of Chinon permits to the Cabernet Franc to exprimate all its Qualities. The clayey-siliceous plateaux and the clayey-limestone hillsides which produce Elegant & Concentrated Chinon and the gravelly and sandy terraces which produce fruity, soft & charming wines. Founded 80 years ago, our winegrowers family owns 85 Hectares of vineyards wich some Clos & Domaines are considered as the Best Terroirs & Growth

GASTRONOMIE

Served between 15°-17°
Recommended with
Chicken, Duck , Ham, Veal
Spare-Rib – Roasted rabbit

THE VINEYARD

Soil : Clayey & Siliceous
Grape variety : cabernet franc.
Situation & Exposure :
Beaumont en Véron
Facing south and surrounded
by the Vienne & the Loire rivers.

VITICULTURE

- integrated farming system based on biological methods.
- Control & test of grapes' maturity in laboratories.

HARVESTING

- Manual Harvest
- Grapes selections
- Destalking
- Yield : 45 Hl/Ha (average)

VINIFICATION

- Controlled temperature fermentation in stainless steel tank.
- Separation of free run wines & Press wines
- 3 weeks maceration
- Traditional racking every 3 months
- Bottling : 8 to 10 months minimum after the last racking.

TASTING NOTES

Nice purple & ruby colour.

Very pleasant nose with red fruits aromas and vegetal fragrances.

Fruity, soft & well balanced with harmonious tannins.

EVOLUTION

Can be kept for 3-5 years.