

Chinon Baronnie Madeleine Prestige



Prestige Cuvée selected amongst the best Domaine & Clos.

Every year, a blind tasting is organised to isolate & single out a Domaine or Cuvée which the style represents the Feminin Ideal : Richness & Elegancy

This Prestige Cuvée, elaborated in Honour of our mother « Madeleine Couly-Dutheil » great Dame du Vin must be Round, Charming, Complex with Elegant & rich tannins which will ensure a good ageing potential.

Baronnie Madeleine is only marketed for top quality vintages.

GASTRONOMIE

Served between 16° - 18°

Recommended with

Roasted wild duck or chicken

Roasted Lamb & Grilled Beef

Veal, Game & Mushrooms Fricassées

THE VINEYARD

Soil : Clay with Silica or Chalk

Grape variety : cabernet franc.

Area & Exposure :

Mainly Hillside facing south.

Average : 55 years old

VITICULTURE

- Integrated farming system based on biological methods.
- Thinning out of leaves to increase the ripeness
- Control & test of grape maturity in laboratories.

HARVEST

- Manual Harvest.
- Strict grapes' selection
- Destalking
- Average Yield : 40 to 45hl/ha.

VINIFICATION

- Controlled temperature fermentation in stainless steel tank exclusively designed with punching & crushing system.
- 2 weeks fermentation + 3 or 4 weeks maceration (High concentration).
- Traditional & regular Racking
- Maturing period in stainless vat: 9 to 10 months according to the vintage potential.
- Marketing : 2 or 3 years after the harvest.

TASTING NOTES

Lovely strong ruby colour with purplish reflection. Superb bouquet with red fruits aromas & spicy notes. Generous & Elegant with rich high quality tannins. Very well- Balanced.

EVOLUTION

Can be kept for 5 to 7 years