

CHINON

By the Fireplace



REGION

France / Loire Valley

GRAPES

Organic Cabernet Franc 100%

TERROIR

Young vines averaging 25 years old.

PRODUCTION

Only natural yeasts are used during the three weeks fermentation, added Sulphur is kept to a minimum and the wine undergoes a light filtration before ageing in concrete vats.

TASTING NOTES

An unoaked Chinon with youthful wild berry fruit and plum cream perfume, fragrant floral aromas, supple chalky tannins and a refreshing Cabernet Franc tang on the long finish.

FOOD PAIRING

Young and balanced this is the perfect match for everyday dishes such as pasta with an herby tomato sauce, Rib Steak over Arugula Salad or a simply grilled lamb chop.

TECHNICAL DATA

- Lower Sulfites (< 75ppm)
- Lower Alcohol (< 12.5%)
- Mycotoxin/Mold-Free
- No Industrial Additives
- Dry-Farmed (No Irrigation)
- Minimal Intervention
- Wild Native Yeast
- Small Productions
- Naturally and Sustainably Farmed



LE GARENNE

SUSTAINABLE FARMING