

# DOMAINE THILLARDON

## CHÉNAS "CHASSIGNOL"

Beaujolais , France



<b>Availability</b>	Private import
<b>Human</b>	Paul-Henri Thillardon
<b>Millésime</b>	2017
<b>Appellation</b>	Chénas AOC
<b>Lieu, Lieux-Dits</b>	Chassignol
<b>Sols</b>	Pink Granite Quartz
<b>Altitude Des Vignes</b>	280-350 meters above sea level
<b>Orientation</b>	North East
<b>Cépages</b>	100% Gamay
<b>Viticulture</b>	Certified Organic
<b>Palissage</b>	Gobelet
<b>Pi/Hect</b>	12 000 ft/ha
<b>HI/Hect</b>	15 hl/ha
<b>Vendanges</b>	Hand harvested
<b>Vinification</b>	Carbonic maceration without added sulfur
<b>Levures</b>	Indigenous
<b>Élevage</b>	8 months in 50% neutral barrels 50% Concrete tank
<b>Volume D'alcool</b>	13% alc./vol
<b>Sulfites</b>	15 mg/l
<b>Sucre Résiduel</b>	0 g/l
<b>Acidité Totale</b>	3.8 g/l
<b>Color</b>	Ruby
<b>Degustation</b>	Nose on aromas of red and blk fruits with hints of flower and spices. The mouth reveals volume and great intensity. The tannins are fine and elegant.
<b>Temperature Of Service</b>	13-15 °C