

DOMAINE DE LA MARINIÈRE

VIEILLES VIGNES CHINON

Loire , France



Availability	Private import
Human	Renaud et Boris Desbourdes
Millésime	2015
Appellation	Chinon AOC
Lieu, Lieux-Dits	Panzoult
Sols	Clay Limestone
Altitude Des Vignes	70-80 meters above sea level
Orientation	South West
Cépages	100 % Cabernet franc
Viticulture	In conversion to Organic
Palissage	Guyot simple
Pi/Hect	5 000 ft/ha
HI/Hect	40 hl/ha
Vendanges	Hand harvested
Vinification	Traditional vinification in fiberglass and concrete vats, maceration of 3 weeks with pumping over.
Levures	Indigenous
Élevage	Concrete tank, 1/3 of the vintage passes 3 months in 6 wine-old barrels
Volume D'alcool	12.38% alc./vol.
Sulfites	47 mg/l
Sucre Résiduel	0 g/l
Acidité Totale	3.43 g/l
Color	Red Garnet
Degustation	An expressive nose of red fruit, raspberry and blackcurrant. A round and full mouth, we find the fruity with a fat texture with a nice catch on the palate, present tannic frame, beautiful freshness with note of undergrowth. A Chinon fond and well-built
Temperature Of Service	13-14°C

BOIRES