

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