

Chinon - Clos de la Lysardières - Vieilles Vignes 2017



LOCATION : Magnificent five-hectare vineyard overlooking the town of Chinon and set in white tufa stone walls.

TERROIR : Its terroir (sandy soil on crumbly limestone) allows a very rapid warming of the soil and favours a very high maturity of the grapes. The old vines are selected on the plateau at the top of the hillside, overlooking the Vienne, on a beautiful southern exposure. The intense fruitiness and smooth tannins are powerful enough to stand up to a pie or well-prepared small game. A gourmet nugget in the land of Rabelais.

WINEMAKING : Careful harvesting of grapes picked at very good maturity. Traditional vinification with moderate extraction of tannins. Pumping over at the beginning of fermentation.

AGEING : Aged for eight months using oxygen to gently open the wine and round out the tannins before bottling.

VARIETALS : Cabernet franc 100%

SERVING : Served at room temperature (14-16°C).

FOOD PAIRINGS : To be served with fish in sauce (pike-perch or lamprey), grilled meats (beef ribs, mits, rack of lamb), small game (hare à la royale).

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