



Chinon Clos de la Lysardières Vieilles Vignes

AOP Chinon, Vallée de la Loire et Centre, France

Let's get back on the road and cross the Loire. A few kilometres further south is Chinon and its royal fortress. Overlooking the town is a magnificent five-hectare vineyard surrounded by white tufa stone walls. The old vines grow on a sandy and crumbly limestone soil that allows the soil to warm up quickly and the grapes to ripen very well. Clos de la Lysardière is an intense, powerful and fruity wine.

PRESENTATION

A word from the oenologist - Romain Parisis :

I am particularly fond of this vineyard, which overlooks the château and the Vienne valley which benefits from an exceptional amount of sunshine. It enjoys a microclimate due to the proximity of the confluence (Loire and Vienne) and the south south-facing slope.

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 delicacy 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.

VARIETAL

Cabernet franc 100%

Contains sulphites.

SERVING

Served at room temperature (14-16°C).

VISUAL APPEARANCE

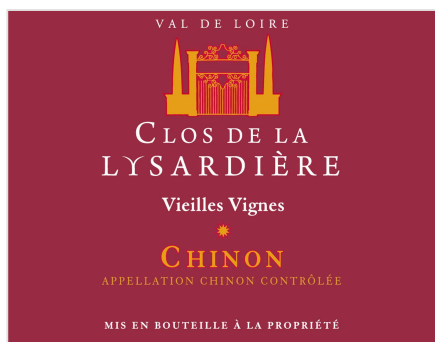
Dark colour with purple tints.

AT NOSE

The powerful nose seduces with its notes of juicy black fruits (blackcurrant, cherry, blackberry), cooked fruits (plum), tobacco and spices (black pepper).

ON THE PALATE

The palate is ample, structured and full of flesh, balanced by its robust tannins. Powerful black cherry finish.



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).

REVIEWS AND AWARDS



Millésime 2018

Or

"La robe brillante couleur rouge grenat foncé aux reflets violets s'ouvre sur un nez distingué et fin qui associe les odeurs des fruits rouges et noirs (framboise, fraise, myrtille) à des notes de caramel et d'épices. La bouche à l'attaque souple offre une matière charnue, du corps, du "gras", du volume, de la vinosité, un bel équilibre, ainsi que des arômes fruités et toastés qui enrobent des tanins puissants puis persistent dans une finale étoffée, voluptueuse et longue. Superbe Chinon."

Concours des vins du Val de Loire Or

Millésime 2017

Argent

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91/100

"édition 2024

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