

Secrets de Chai, AOP Chinon, Rouge, EXPORT



LOCATION : The vines are located in the heart of the town of Chinon.

TERROIR : The vines are planted on a gravel pit terroir.

WINEMAKING : Harvest of grapes with aromatic profiles of ripe fruit type.
Hot post-fermentation vinification to enhance the aromatic intensity, fat and tannins.

AGEING : Aging in our cellars for 8 months before bottling, then storage in our cellars at a depth of 25m where the wine continues to age protected from light and temperature variations.

VARIETALS : Cabernet franc 100%

SERVING : Serve this wine slightly chilled (12-14°C).

FOOD PAIRINGS : Depending on your desires, pair this wine with an assortment of raw vegetables, a game terrine, pan-fried or grilled white meats.



Ruby color with purple highlights.



Nose offering aromas of fresh red fruits
(raspberry, redcurrant).



Frank, supple attack with notes of cherry.
On the palate, it is a fruity and supple wine,
with a warm and lingering finish.

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