



Chinon Rouge "Clos de la Lysardière"

AOP Chinon, Vallée de la Loire et Centre, France

The wines of these properties, marked by the tradition and authenticity of their production, are the ambassadors of their appellations.

LOCATION

The Domaine de la Lysardière covers most of the terroirs of Chinon on a surface area of 30 ha. The 5 hectare vineyard overlooks the city of Chinon.

TERROIR

It is set with white tuffeau walls and benefits from a very nice exposure. The vines flourish on a crumbly limestone soil.

WINEMAKING

Total de-stemming of the harvest. Fermentation in thermo-regulated stainless steel vats (24°).

AGEING

Vatting for 10 to 15 days then aging for 6 months.

VARIETAL

Cabernet franc 100%

SERVING

Serve slightly chilled (14-16°C).

TASTING

Beautiful ruby color with purple reflections. On the nose, intense aromas of black fruits (blackcurrant jam, cherry) and spices. Ample, fleshy mouth, presenting a nice tannic structure where aromas of fresh fruits and liquorice mingle on the finish.

FOOD PAIRINGS

This wine will accompany red and white meats, small game and Provençal recipes.



VAL DE LOIRE



CLOS DE LA
LYSARDIÈRE

MIS EN BOUTEILLE À LA PROPRIÉTÉ
CHINON
APPELLATION CHINON CONTRÔLÉE

