Chinon Rouge Evil Red

the Vienne valley.



LOCATION : The vines sit on a silty-clay plateau bordered by woods on the upper left bank of

TERROIR : The clay soil provides the vines with little nourishment, ripening takes longer, the

FOOD PAIRINGS : Perfect with a rib of beef, grilled meat (flank or loin of beef, rack of lamb).

wine is therefore richer, fuller-bodied and more generous in aromas.

WINEMAKING : Long traditional maceration (15-20 days).

VARIETALS : Cabernet franc 100%

SERVING : Serve at 15°C.





Dark, intense colour.



Powerful carnal nose with tempting notes of ripe fruit, plums, tobacco and roasted peppers.



The palate is full, well-structured and balanced by full-bodied tannins.

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