



## Chinon Rouge Clos de la Lysardière Vieilles Vignes

AOP Chinon, Vallée de la Loire et Centre, France

### 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.

### VARIETAL

Cabernet franc 100%

### 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

**bettane +  
desseauve**

91/100  
"édition 2024  
millésime 2018"

Guide Bettane et Desseauve des vins de France

