



## Chinon AOC 'Forteresse des Gabares'

Red wine



Certified organic wine, FR-BIO-01.



### The Loire vineyards:

The Loire vineyards are equally prized for the beauty of their landscapes. Whether on a slope or on the sandy soils of the alluvial plain, the different plots of vines look out over superb panoramic vistas. Above and beyond the quality contained in each bottle, the wines are easy to enjoy, and generously offer both novices and wine connoisseurs something to enjoy.

### The vineyard:

Size: 7 hectares

Vine age: between 8 years and 43 years

Grape variety: Cabernet Franc

### The soil:

On the Chinon hillsides, the vines flourish on limestone soils.

### Wine making:

Only naturally occurring yeasts used. Fermented in temperature-controlled concrete vats. Matured for 4 to 6 months, before a light earth filtration.

### Tasting notes:

Appearance: A deep red colour with hints of crimson.

Bouquet: Raspberries, cherries, redcurrants, blackberries, blackcurrants; all these aromas make up this fruity bouquet.

Taste: The rich and dense aromas provide a supple and fluid initial attack, and the tannins, subtle to begin with, assert their personality in the finish.

### Serving temperature and food pairings:

Serve between 14°C and 15 °C. It can be decanted into a carafe, in order to let it aerate.

Serving suggestions: Can be enjoyed with a gastronomic meal, with simple or sophisticated dishes.

**When to drink:** Ready now, can keep 3 to 5 years

