



LOCATION:
France > Loire Valley > Chinon

VARIETY:
Cabernet Franc

WINEMAKER:
Philippe Brocourt



SCIENCE

2021 Vintage

ABV %: 12

SUGAR RATE: <0.5

TOTAL SO₂: 50

TOTAL ACIDITY: 3.57

Chinon Rouge “Les Gravieres”

EXPERIENCE

NAME: “Les Gravieres” refers to the gravel soil in the parcels utilized for this cuvée. Chinon is a village in the Loire Valley famous for Cab Franc.

CHARACTER: Immensely drinkable and rewarding, with a brilliant ruby color. Aromas reveal red fruits with a touch of pepper and a warm roasted note. The palate is balanced with flavors of pepper, raspberry, and blackcurrant. Good volume and freshness are supported by relaxed tannins for an enjoyable wine in its youth and with some age.

ENJOY WITH: White meats, hard cheeses, rich goat cheeses, wild game, and grilled foods.

BEST RESULTS: A refreshing wine that benefits from a little chill. We recommend 55-60°F.

EXPRESSION

FERMENTATION & EXTRACTION: Native yeast fermented in stainless steel tanks with a shorter maceration for freshness.

ELEVAGE: Aged in stainless steel vats, with racking before aging on fine lees for 8 months in large vats.

FINING AND FILTERING: No fining, and no enzymes. The presence of slight sediment may exist and can signify a more natural approach.

SULFUR: Sulfur is generally only introduced after malolactic fermentation is complete.

SOURCE

FARMING: Rigorous sustainable agriculture for over 20 years with no official certification by choice. The philosophy of Philippe Brocourt is to understand nature and work more closely with it. Limited weeding by hand, without working the soil, helps develop auxiliary fauna and a more enriched biodiversity, limiting the need for chemical treatments.

LAND: From 8 parcels around the villages of Rivière and Chinon, along the river with a total of 7 hectares. Soils are a mixture of sandy clay and gravel.

VINE: A selection of 5 clones planted in the early 1980s.

HARVEST AND PRODUCTION: Mechanically harvested. An average of 3,200 cases produced.

