



CHINON

Appellation d'Origine Protégée

100% Cabernet Franc. Hand-harvested fruit comes from very young vines in sandy, flat parcels near the winery not far from the Vienne River. The berries are destemmed but not crushed and fermented with native yeasts in tank with a maceration of about 15 days. The wine is aged in stainless steel tanks for six months before bottling. This vin de soif is red-fruity and bright, showing the "Fraiche"er side of Loire Valley Cabernet Franc. Organic farming.



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