



Le Grand Bouqueteau Chinon Reserve 2017

Despite the spring frost that destroyed 20% of the harvest, 2017 brought to Chinon a warm and dry summer that enhanced the quality. Experts say that this vintage is comparable to 1989 and 2003, both excellent years for the regions due to the high temperatures.

SOIL :

Old vines Chalk and Chalky-clay-like soil around the cellar in Le Grand Bouqueteau Lieu Dit (east of the town of Chinon). Young vine planted in 1999 on sand in front of Lagrille (north of Chinon) and in clay in Molisson (east part of Chinon)

YIELD : Around 35 hectolitres per hectare.

GRAPE : 100% Cabernet Franc

WINE MAKING :

All our plots are separate in small stainless still vat for the fermentation. Immediately after the picking the grapes have been destalk and put in tanks protected by a CO2 atmosphere.

The temperature of the tanks have been lowered below 10°C to prevent an immediate alcoholic fermentation and to allow 5 to 7 days of pre-fermentation maceration. This technique, new for us in 2003, increased the extraction of aromas and soft tannins.

After this phase the alcoholic fermentation has started and its temperature kept around 27-29°C (84 to 88°F).

After fermentation the wine has been kept under marc for alcoholic maceration during 5 to 12 days depending on the tasting of each tank.

After the fermentation, we taste each vat and decide what has enough concentration and need to be age in Barrel. The wine is transfer in oak barrels and the malolactic fermentation can start, usually right away.

The Cuvee Reserve has been vinified in order to obtain full body dry wines and to keep the fruits and the freshness.

MATURING:

This wine has been racked twice and bottled late 2017.

100% of this Cuvee has been aged in oak barrels (new and 1 to 3 years old) before to be blend.

TASTING NOTES:

- Nice cherry red colour.
- Good density of fruit tannins
- Dried Fruit, spice and perfumed Blackberry
- Soft tannins with a full body and a long finish
- To drink now until 2023

RECOMMENDED FOR:

- Game and red meat / Cheeses
- Perfect with a wine sauce meat



WINE ENTHUSIAST **91**
POINTS

Serve between 13-14°C. (58 to 60°F)