



Le Grand Bouqueteau

CHINON CUVÉE TRADITION 2017 (100% Cabernet Franc)

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: 15 years old vine in average on sand, limestone and alluvial sand.

YIELD : 40hl per Hectare

WINE MAKING :

The Cuvée Tradition has been vinified in order to obtain wines that are fruity, fresh, fine with a good structure. 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 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 20-22°C (70 to 75°F). Once the tasting optimum reached (before the end of the alcoholic fermentation), the wine has been run off and we “micro-oxygenated” during 5 to 10 days before the “malolactic fermentation” in order to get softer tannins and bigger fruity body.

MATURING:

This wine has been racked 3 times and bottled in May 2018. 10% of the cuvee spend few Months in 500 liters oak barrels.

TASTING NOTES:

This young and fruity wine has red cherries that lie over soft tannins and a stalky texture. It's all about fruit that's ready to drink, and not for aging

RECOMMENDED FOR:

- white meat, game, bird, red meet in sauce, Grilled fish cheese, BBQ, salads or by itself.
- Serve between 14-15°C. (60 to 62°F)

WINE ENTHUSIAST

89
POINTS

TERROIRS
wine export