Loire Valley Vintage 2019: A mild winter led to an early bud break of the vine followed by a long cold spell in April and May. Summer was hot and dry. Vine suffered from the lack of water so September rains were highly beneficial to the grapes. Weather vagaries led a lower yield than previous year. Yet the quality is excellent. Wines are concentrated and structured by a balanced acidity. In general winemakers are as happy with their 2019 harvest as they were with the 2018 harvest.

LE GRAND BOUQUETEAU CHINON RESERVE 2019
92 Wine Enthusiast

GRAPE : 100% Cabernet Franc

SOIL : Chalk and Chalky-clay-like soil around the cellar in Le Grand Bouqueteau lieudit (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 30hl/h

WINEMAKING :
Plots are separated in small stainless-steel vats for fermentation. After being harvested, grapes are destalked and put in tanks protected by a CO_2 atmosphere. Tanks temperature is below 10°C to prevent immediate alcoholic fermentation and to allow 5 to 7 days of pre-fermentation maceration. This technique increases the extraction of aromas and soft tannins. After this stage the alcoholic fermentation starts and the temperature is kept around 27-29°C (84 to 88°F). After fermentation the wine is kept under marc for alcoholic maceration during 5 to 12 days depending on the tasting of each tank. Each vat is then tasted. It is decided which has enough concentration and needs to be aged in barrel. The wine is transferred in oak barrels and the malolactic fermentation can start.

MATURING:
Racked twice and bottled late 2020. 100% of this cuvee has been aged in new or young oak barrels before being blended

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 2030

RECOMMENDED FOR:
- Game and red meat / Cheese
- Perfect with a wine sauce meat