



Complices de Loire

# LES GRAVIERS

AOP CHINON



**REGION**  
VAL DE LOIRE



**GRAPE VARIETY**  
CABERNET FRANC



**AGEING**  
5 YEARS



**TERROIR**

THE PARCELS ARE SITUATED ON CLAY-BASED SOILS WITH GRAVEL. THE VINEYARD LIES ON THE BANKS OF THE VIENNE RIVER, ON EASILY WARMED TERRACES THAT LEAD TO THE PRODUCTION OF SUPPLE AND FRUITY WINES. THE AVERAGE AGE OF THE VINES IS 35 YEARS.



**VINIFICATION**

TRADITIONAL VINIFICATION OF RED WINES IN STAINLESS STEEL TANKS. THE WINE IS THEN AGED IN STAINLESS STEEL TANK FOR A MINIMUM OF 12 MONTHS BEFORE BOTTLING.



**TASTING NOTES**

THE COLOR IS BRILLIANT RED WITH SOME VIOLET HINTS. LIVELY AROMAS OF RED FRUITS (RASPBERRY) WITH JALAPEÑO AND RED PEPPER NOTES. ON THE PALATE THERE ARE NICE SILKY TANNINS WITH FLAVORS OF SOUR CHERRY AND SMOKY TOMATO. LIGHT AND DELICATE WINE THAT SUPRISES YOU WITH ITS FRUITINESS.



**FOOD PAIRINGS**

THIS CHINON GOES WONDERFULLY WELL WITH COLD STARTERS, ROASTED PORK, BEEF BURGERS, MEATBALLS IN TOMATO SAUCE, CHICKEN TOMATO CURRY AND TURKEY WITH CRANBERRY.

**SERVICE TEMPERATURE:** 12° - 14°



WINEENTHUSIAST