

LA PETITE TIMONERIE

AOP CHINON



REGION
LOIRE VALLEY



GRAPE VARIETY
CABERNET FRANC



AGEING
5 YEARS



TERROIR

THE PARCELS ARE SITUATED IN THE AREA OF CLAY-BASED SOIL WITH GRAVELS. THIS IS A TERROIR OF EXCELLENCE, THE WINES PRODUCED ARE RICH, SILKY WITH A GREAT AGING POTENTIAL.



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. NOSE IS CHARMING AND FULL OF RIPE FRUITS. THIS WINE IS CHARACTERIZED BY ITS ELEGANCE AND GENEROSITY. LONG LASTING AND WELL BALANCED TASTE WITH ELEGANT TANNINS AND A NICE TOUCH OF ACIDITY.



FOOD PAIRINGS

CAN BE ENJOYED WITH MUSHROOMS QUICHE, BEEF FILLET WITH ROQUEFORT SAUCE, FRENCH POT A FEU, DUCK BREASTS (MAGRETS) IN SAUCE OF 3 PEPPERS, PONT L'EVÊQUE OR SAINT MAURE DE TOURAINE CHEESES.

SERVICE TEMPERATURE: 12° - 14°



WINEENTHUSIAST

