

CHINON LES MORINIERES 2021

Selected and vinified by Maison Joseph Mellot.



Terroir: clay-limestone.

Grape variety: Cabernet Franc.

Surface area: 2,50 acres. **Age of vines:** 20 years.

Sustainable agriculture: tillage.

CLIMATIC CONDITIONS

Winter: cold and wet.
Spring: fresh and rainy.
Summer: fresh and rainy.
Autumn: fresh and wet.

HARVEST

Mid-September.



WINEMAKING

Harvests: mechanical.

Fermentation: in thermoregulated stainless-steel vats with winding and

offloading.

Maceration: 10-day post-fermentation.

Ageing: in stainless-steel vats.



TASTING NOTE



Robe: dark bright ruby color.

Nose: intense nose with floral aromas of

rose and peony, pepper touches.

Palate: full and well-structured mouth. Firm mouth with violet and blueberry notes.

Persistant length.

FOOD & WINE PAIRINGS



Ideal with a beautiful cold cuts platter, a roast pork served with vegetables or also with a Chili sin carne.



