



Eric Santier

CHINON
Vins de Loire

Le Grand Saut

AOC Chinon Rouge/Red wine
Vintage : 2020
Grape variety : 100% Cabernet Franc



Terroir :

Selection of the "halfway up to the hill" vines, on the mid-part of the Turonian. Sandy clay soil area, rich of micaceous chalk particles.
Age of the vines: 60-70 years.

Winemaking process :

Manual harvest. Fermentations in conical oak vat and aged in barrels for 12 months. Natural indigenous grape yeasts. Malolactic fermentation in vat.

Unfiltered.

Technical notes :

Degree of alcohol : 13 ° - pH : 3.71 - Remaining sugar : < 0.3g/L -
SO2 total : 33mg/L

Tasting notes :

Appearance : bright grenat with some purplish tints.

Nose : dark berry smells (blackberry), liquorice and toasted shades.

Palate : dark berry aromas and vanilla. Beautifully complex, with a delightfully long finish.

Serving suggestions :

Ideal temperature : 16-17 °C (61-63°F).

Perfect pairing : omeat, roasted or in sauce, beef bourguignon, cheeses,...

Enjoy now and through 10 years.

