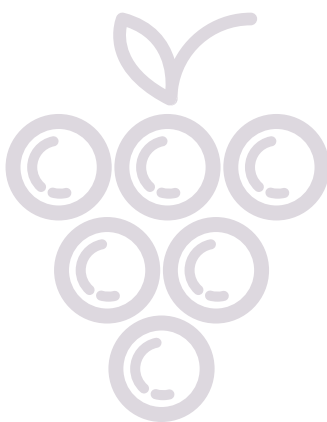




Éric Santier

CHINON



Le Petit Chemin

AOC Chinon Rouge

VINTAGE : 2021 - IN-CONVERSION

Grape variety : 100% Cabernet Franc



Terroir :

Sandy loam on flinty-clay soils, on the left bank of AOC Chinon.
Vine ages: plot selection of 30 years old vines.

Winemaking process :

Manual harvest. Vinification in vats with pre-fermentation cold maceration of 10 days. Natural indigenous grape yeasts.

Aged in concrete tank for 6 months.

Technical notes :

Degree of alcohol : 12,5° - pH : 3.4 - Remaining sugar : < 0.30 g/L -

Total So2 : 23 mg/L

Tasting notes :

Appearance : deep ruby color with some purplish tints.

Nose : aromas of red fruit, currant. slightly spicy notes.

Palate : generous and voluptuous wine with smooth tannins.

Serving suggestions :

Ideal temperature: 15-16 °C (59 - 61°F).

Perfect pairing: cold cuts, roasted or grilled meat, cheeses.

Enjoy now and through 3 to 5 years.

SINCE 2021 VINTAGE, PRODUCT IN CONVERSION TO ORGANIC FARMING. FR-BIO-01.



EARL Eric SANTIER - 52 Rue du Rouilly 37500 Ligré- France- Tél: 02 47 93 17 67 - e-mail : domainedozon@gmail.com

Société Civile au capital de 7500 € - R.C.S Tours 794 490920 TVA n° FR24794490920