

Domaine des Géléries

Vignerons depuis 1913



## Technical notes

# Chinon « Vieilles Vignes » 2021

Grape variety: Cabernet franc, the noble variety of the Loire Valley

Age of vines: 50 years

Terroir/soil: limestone clay

Vinification: fermentation in stainless steel tanks, then 8 months in oak barrels. Bottled after 12 months.

Cork: Diam guaranteed against corking

Tasting Notes:

A well concentrated and generous Chinon, that is ample in the mouth, with rich, seductive notes of red fruit jams, such as currant.

There is a pleasing hint of roasted coffee beans as well.

The aromas continue to be generous from the nose to the mouth, amplifying the best of the cabernet franc grape's fine fruit characteristics.

Aging Potential: A wine that can age 3 to 6 years, with younger vintages decanting and or putting in a carafe to aerate one hour before serving will help open the wines.

Food Pairing: All grilled meats BBQ, game, duck, quail etc. and blue and goat cheeses with ash and or parsley covering.

Awards of note: GOLD Medal Femanalist wine competition France



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