

**LOCATION:**

France &gt; Loire Valley &gt; Chinon

**VARIETY:**

Cabernet Franc

**WINEMAKER:**

Philippe Brocourt

**SCIENCE**

2020 Vintage

ABV %: 13.5

SUGAR RATE: &lt;0.3

TOTAL SO<sub>2</sub>: 30

TOTAL ACIDITY: 3.1

# Chinon Rouge “Les Coteaux”

**EXPERIENCE**

**NAME:** “Les coteaux” means “the hills” in English and references the hillside parcels used for this cuvée.

**CHARACTER:** With a deep garnet-red color, the aromas are complex with smoked peppers, charred tobacco leaf, and wild berries. The palate is rich with voluptuous dark fruits, pepper, and earth. A noticeable acidity helps freshen the length and solidify the structure. This age-worthy structure integrates well with tannins that will soften with time and air.

**ENJOY WITH:** Game, red meat, aged cheeses, and roast.

**BEST RESULTS:** A structured wine served best around 60-65°F.

**EXPRESSION**

**FERMENTATION & EXTRACTION:** Native yeast fermented in stainless steel tanks with a maceration from 20 to 25 days. Alcoholic fermentation from 82° to 86 °F, then it is kept at 72°F for malolactic fermentation.

**ELEVAGE:** Aged in stainless steel vats, 4 rackings during the first 7 months, aging on fine lees for 11 months.

**FINING AND FILTERING:** No fining, and no enzymes. The presence of a slight sediment may exist and can signify a more natural approach.

**SULFUR:** Sulfur is generally only introduced after malolactic fermentation is complete.

**SOURCE**

**FARMING:** Rigorous sustainable agriculture for over 20 years with no official certification by choice. The philosophy of Philippe Brocourt is to understand nature and work more closely with it. Limited weeding by hand, without working the soil, helps develop auxiliary fauna and a more enriched biodiversity, limiting the need for chemical treatments.

**LAND:** From 14 small parcels in Ligré, La Roche Clermault, and Chinon, on hillsides at 200-300 ft. asl. A total of 5 hectares with a blend of clay-limestone and clay-siliceous soils.

**VINE:** A selection of 2 clones planted in the late 1970s.

**HARVEST AND PRODUCTION:** Mechanically harvested. An average of 2,500 cases produced.

