

The vintage : LE CHENE VERT

SURFACE: One hectare only, in a superb field located in Chinon, with a Southern exposure on a 20% slope.

SOIL: It is rather exceptional, it is a kind of shelly sand called “millarge”.

AGE: They are young 20-year-old vines

TYPE OF WINE: Cabernet Franc

WINE MAKING: It is carried out in 2 to 3 weeks in thermo regulated tanks, (with temperature control) with a daily reassembly.

BREEDING: One year in casks. .

CHARACTERISTIC: It has a wooded smell and vanilla taste in mouth, a little atypical for the traditional Chinon type.