CHARLES JOGUET

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2018
LES PETITES ROCHES CHINON ROUGE

VARIETAL
Cabernet Franc.

AROMA
Red fruit aromas.

PALATE
Nice mineral structure with purity and finesse.

VINIFICATION
Here, the vinification method is similar to that of the Cuvée Terroir but the selected vines give us greater density and complexity. We use free-run wine (natural flow of the juice after alcoholic fermentation), which gives this cuvée more purity and finesse. The press wine (passage of the marc in the press) is blended with the Cuvée Terroir. Only high quality press wines may, exceptionally, be included in the blend of this cuvée.

CELLARING
Ideally one year after bottling. Peak between 3-5 years.

FOOD MATCHING
The great classic of Chinon with rillettes, rillons, poultry or fresh goat's cheese.

REGION
This cuvée is the result of a blend of different plots of land located on the Left Bank of the Vienne River, all with the same soil profile.

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