CHARLES JOGUET

Charles Joguet



2020
LES CHARMES CHINON ROSÉ

VARIETAL
Cabernet Franc.

VINIFICATION
It is obtained by bleeding (removal of a certain quantity of juice) from the different cuvées before the colouring of the must becomes too pronounced. It ferments very slowly in stainless steel vats at low temperature (15° to 17°C) to preserve all the aromas, an essential character sought after for this style of wine. Malolactic fermentation is not desired: the wine must keep all its freshness.

CELLARING
To be enjoyed within the year, amd sometimes for 2-3 years depending on the vintage.

FOOD MATCHING
Ideal with asparagus, cold meats, but also spicy dishes.

REGION
The left bank of the Vienne: On this narrow strip of the former bed of the Vienne, therefore on alluvial soils, twelve hectares of vines planted between 1969 and today are divided between the communes of Anché and Sazilly.

charlesjoguet.com/
instagram.com/charles_joguet/

Mezzanine
THE FINE WINE SPECIALIST