

FRANÇOIS CHIDAINE TOURAINÉ ROUGE



Cabernet Franc, Côt and Pineau d'Aunis. Ruby red color. The nose is charming with notes of red fruits such as cherry and raspberry. The palate is supple, fruity and well balanced. The finish with delicate spicy notes of white pepper is reminiscent of Pineau d'Aunis. This light and gourmet red can be enjoyed with ease. Pairs excellently with delicatessen meats, white meats, savory pies or grilled meats. Organic.

This cuvée comes from plots with clay flint and clay-limestone soils located in communes of the Cher Valley, such as Chissay-en-Touraine and Saint-Julien-de-Chédon. The vineyard is driven biodynamically. No chemical phytosanitary products are used. Soils are plowed. Honey plants and nematicides are sown in the rows. The preparations used come solely from transformed vegetable, animal and mineral matter. Manual harvest, fermentation by indigenous yeasts in stainless steel tanks at low temperature.

In a region rich in greatness, François Chidaïne stands out. He is arguably one of the finest white winemakers in the world. His father's wines were always well regarded, but when François started his own domaine in 1989 with just a few acres it was with the ambition of expressing terroir at the highest level possible. The estate gradually expanded, and today extends over 91 acres: 49 in Montlouis, 25 in Vouvray, and 17 in Chissay in the Touraine appellation.

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Tasting Note:

FRANÇOIS CHIDAÏNE MOULIS EN MEDOC

Cabernet Franc, Côt & Pineau d'Aunis.
Charming aromas of cherry & raspberry;
light, supple, fruity & well balanced;
delicate spicy notes of white pepper on
the finish. Organic.

Shelf Talker:

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