

Chenonceaux Rouge

Domaine
Villemaine

AOC Touraine Chenonceaux

80% Côt and 20% Cabernet Franc

Sustainably grown, leaf removal in the vineyard, certified HVE. Selection of very specific south-facing plots with a 7% slope, low yield.

Winemaking

Blend of two separately fermented varieties. Alcoholic fermentation at 25°C then malolactic fermentation. Ageing in vats for ten months.

Tasting

Dazzling, deep bright red colour. Aromatic, powerful, rich and concentrated nose with notes of black fruit. Supple-textured and tannic palate developing fresh fruity flavours..



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