

THE MÉTAIRIE DU CHESNEAU

AOC Touraine
60% Gamay, 40% Côt

WINEMAKING

De-stemming followed by 15-day vatting in concrete vats. Malolactic fermentation under marc, then racking and ageing in 400l barrels for 8 month.

TASTING

Deep, brilliant reed color. Aromatic, powerful, rich and concentrated on the nose, with notes of black and roasted fruit. On the palate, its supple, tannic attack develops fresh, fruity aromas.
Powerful and generous.




VIGNERONS DEPUIS
1825

SIGNATURES