

CHINON: CHÂTEAU DE LIGRÉ ROSÉ

Style

Rosé, Dry

Region

Loire

Wine Maker

Francis Desbourdes

Appellation

Chinon, in the central Loire valley on the south bank of the Loire

Cépage

100% Cabernet Franc

Tasting Note

An attractive coral pink colour, this wine exudes aromas of pot-pourri and rose petals. The palate has a pleasant burst of soft redcurrant fruit prior to a dry, clean finish. It can be enjoyed as an unusual summer aperitif or picnic accompaniment.

Serve

Enjoy as an aperitif.

Cellarage

Best drunk within two years of vintage.

Vinification

A cool fermentation takes place over 3 weeks in thermo-regulated stainless steel vats malolactic fermentation is blocked by chilling. The finished wine is filtered through finely crushed shells prior to bottling the following March.

History

Pierre and his wife Fabienne are third generation vigneronns farming 30 hectares of vines in the countryside surrounding their attractive mid-19th century Château. Atypically, they are as well known for their white and rosé wines as they are their fruity and accessible reds.

Chinon itself has a rich viticultural history Cabernet Franc is reputed to have been introduced there by Cardinal Richelieu in 1631. Its fame was further enhanced by the author François Rabelais who was born near Chinon and often wrote of the region.

