

Domaine du Fossile



Ame d'Antan 2019



Technical Data

Harvest Date	September 2019
Varietals	100% Cabernet franc
Vineyards	Les Cornuelles
Terroir	Primarily limestone soils with clay, flint and sandy soils distributed throughout
Vine Age	70 – 80 years
Appellation	Chinon
Alcohol	12.5%
Aging	Neutral oak 18 months
Bottling Date	May 2021
Closure type	Cork
Production	250 cases/750 ml
Release Date	May 2023

Notes on the vintage and winemaking:

Green harvested in summer to increase concentration, Ame d'Antan was harvested by hand, generally rendering 30 hectoliters per hectare. Fermentation occurred in concrete cuves for 28 days after which the wine was aged in neutral oak for 18 months. Annual quantity between 1700 to 2000 bottles.

Tasting Notes:

A rich garnet color, Ame d'Antan has a vibrant introduction of red fruit, cassis and blackberries. Round, pronounced tannins give this wine good structure with a long, lightly toasted finish. Ame d'Antan pairs well with dried meats, game and sharp cheeses.

56 route de Chinon
37500 Cravant-les-Coteaux