

Domaine du Fossile



Rouge 2023

Technical Data

| | |
|----------------------|--|
| Harvest Date | September 2023 |
| Varietals | 100% Cabernet franc |
| Vineyards | Maisons Bordeaux, Grézeaux, Granges |
| Terroir | Primarily limestone soils with gravel and flinty clay additions with a small amount of sandy soils |
| Vine Age | Average 25 years |
| Appellation | Chinon |
| Alcohol | 12.5% |
| Aging | Cement tank 7 months |
| Bottling Date | 29 April 2024 |
| Closure type | Cork |
| Production | 1600 cases/750 ml |
| Release Date | May 2024 |

Notes on the vintage and winemaking:

2023 was a challenging year which proved in the end to produce a classic Chinon vintage reminiscent of those from decades ago. The fruit was destemmed and pumped into concrete tanks. Alcoholic and malolactic fermentation took place over the course of 3 weeks. The wine was aged in concrete tank until bottling in April 2024.

Tasting Notes:

Lovely aromatics greet the nose with notes of bright fresh cherries. The light body has a very pleasant minerality bursting with flavors of red berries. Delicate, silky tannins are a perfect match for goat cheese tarts, chicken salads and pan seared duck. Serve slightly chilled.



56 route de Chinon
37500 Cravant-les-Coteaux