

# Domaine du Fossile



**CHINON**  
APPELLATION CHINON CONTRÔLÉE

## Vieilles Vignes 2018

### Technical Data

<b>Harvest date</b>	September 2018
<b>Varietals</b>	100% Cabernet franc
<b>Parcels</b>	Les Battereaux, Maisons Bordeaux
<b>Terroir</b>	60% clay, 20% sand, 20% gravel
<b>Vine age</b>	Average 55 years
<b>Appellation</b>	Chinon
<b>Alcohol</b>	13%
<b>Bottling date</b>	December 2019
<b>Enclosure</b>	Cork
<b>Production</b>	700 cases (750 ml)
<b>Availability</b>	January 2020

### Viniculture – Viticulture

Vieilles Vignes is hand-harvested and fermented in concrete tanks between 25 to 28 days using indigenous yeasts and very little intervention during fermentation. The wine was then aged in old oak barrels for 12 months after which it was bottled with no filtration during the month of December. Annual production is approximately 8000 bottles.

### Tasting Notes

A dark ruby color, the red fruit, cassis and black berry flavors in Vieilles Vignes start silky and round up front with a complex, tannic mouth feel and good balance. The long finish is fruity and dry with hints of tobacco and leather. Vieilles Vignes is a classic Chinon cabernet franc. It pairs beautifully with bold white meat dishes, duck and mature cheeses.



56 route de Chinon  
37500 Cravant-les-Coteaux