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|-------------|-----------------------|
| « AOC » : | <i>Chinon rouge</i> |
| « Cuvée » : | <i>Clos de Danzay</i> |
| Vintage : | <i>2017</i> |

THE CUVEE

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|---|---|
| Soil and subsoil composition : sands and gravels located on the edge of the « Loire » | |
| Grape variety (%) : Cabernet franc | |
| Average age of vines : 30-40 years | Surface vines for this vintage: 1 ha |
| Yield (Hl/Ha) : 25 | Number of bottles for this vintage : 3500 |
| <input type="checkbox"/> Mechanical harvest <input checked="" type="checkbox"/> Manual harvest | Number of sorting : |
| Wine-making and maturing : Domain in organic conversion. Natural yeasts and bacterias for fermentations. Wine-making and ageing in concrete tanks. Red wine from chalk and gley soil in hillside between Loire and Vienne rivers, Rubis color and matured fruits aromas for this wine well structured. | |
| Alcohol by vol %: 12,2 Natural | Bottling in september 2018 |
| Alcohol by vol %: 12,2 Acquired | Residual sugars : <0.5 |

WINE GROWING ESTATE

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|-----------------------------------|--|
| Production surface (ha) : 7 | Importer(s) : Petit Monde Wine Merchant (USA) La Cave du Sommelier (Belgique) |
| Volume product (Hl) : 300 average | |