



## **Clos du Saut au Loup**

**AOC Chinon Red**

**Vintage : 2017**

**Grape variety :** 100% Cabernet Franc

**Soil :** argillaceous and siliceous hillsides, on the left bank of AOC Chinon.

**Plantation density:** 4500 stocks/ha

**Average age of Vines:** 40 years

**Sustainable viticulture**

**Wine-making process :** total destemming, vinification in vats with pre-fermentation cold maceration, natural yeast. Maturing of wine (9 to 12 months) in concrete tanks.

**Production :** 20 000 bottles

### **Technical notes:**

- Total acidity : 3.8 g/L H<sub>2</sub>SO<sub>4</sub>
- pH : 3,68
- Degree of alcohol : 13 °
- Remaining sugar : <0,3 g/L

### **Tasting notes:**

- Appearance: deep ruby color
- Nose: notes of undergrowth and ripe red fruits, associated with violet and licorice
- Mouth: rich and generous, this wine shows melted tannins and is long in the mouth.

### **Serving suggestions:**

- Ideal temperature: 16-17°C (61°-62F)
- Perfect pairing: Grilled lamb chops, roasted chicken, mild cheeses...
- Enjoy now and through 8 to 10 years.

### **Medals and tasting notes:**

- 2014 vintage:
  - Decanter 2016: 84 points – Commended
  - IWC 2016 – Commanded
- 2015 vintage:
  - Wine Enthusiast: 91 points. Editor's choice.

