



La Grange Tiphaine
Coralie & Damien Delecheneau

AOC TOURAINE CLEF DE SOL ROUGE 2018

Grape variety : Côt (Malbec) and Cabernet Franc

Category : Still red wine, Touraine

Soil : Clay and silica resting on limestone

Age of the vines : 60 years

Vinification / aging : Macerated and fermented in concrete tanks.
Aged for 9 months in 225 L and 400 L barrels without racking.
Light filtration before bottling.

Our philosophy : high quality blend from typical Amboise grappes.

Paring : a real good wine for your meet dishes

Producer information : La Grange Tiphaine was created in the 19th century by Antoine Delecheneau, followed by Alphonse, Adrien, Jackie and now Damien. Coralie, Damien's wife, has now joined the family as a fully active partner in the life and work their 16 hectares vineyard.

Damien's talent as a winemaker is evidenced by the multitude of beautifully balanced, elegant, precise red, white rosé and sparkling wines that he crafts from five different varietals : Chenin blanc, Côt (Malbec), Gamay, Cabernet Franc and even the ancient and rare Loire variety called Grolleau.

The wines, in the AOCs of Touraine – Amboise and Montlouis-sur-Loire, are all different : tender or round, fine or fruit filled, dry or sweet. They all share the common thread of careful work in the vines that make for beautifully balanced, terroir driven, precise wines.

