



## **Le Grand Saut**

**AOC Chinon Red**

**Vintage : 2016**

**Grapes:** 100% Cabernet Franc

**Terroir:** selection of the “halfway up to the hill” vines, on the mid-part of the Turonian. Sandy clay soil area, rich of micaceous chalk particles.

**Vine ages:** 30 to 50 years old vines.

**Vinification:** manual harvest. Fermentations in conical oak vat and aged in barrels for 12 months. Natural indigenous grape yeasts. Unfiltered.

### **Technical notes:**

- Total acidity : 3,4 g/L H<sub>2</sub>SO<sub>4</sub>
- pH : 3,59
- Degree of alcohol : 13,5°
- Remaining sugar : <0,3 g/L

### **Tasting notes :**

- Fleshy with a smooth, sophisticated nose revealing a touch of vanilla and oaky roundness evolving towards very ripe or stewed dark berry aromas. Beautifully complex, with a delightfully long finish.

### **Serving suggestions:**

- Ideal temperature: 17-18°C
- Perfect pairing: meat, roasted or in sauce. Cheese.
- Enjoy now and through 8 to 10 years.

