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Chinon Le Clos

LOGIS DE LA BOUCHARDIERE

Loire, France 

VINTAGE:	1996
VINEYARD:	Estate
COMPOSITION:	Cabernet Franc (100)
COOPERAGE:	Oak
ALCOHOL:	12.50%
VINE AGE:	30-45 years
TYPE:	red

WINEMAKER'S NOTES:

SOIL:

The soil is siliceous clay, very poor with flint and red clay under ground.

EXPOSURE:

South on very beautiful slopes

WINE MAKING:

According to the years, it stays three weeks to one month in thermo regulated tanks (with temperature control) at high temperature in order to extract a maximum of colour and material.

MATURING:

12 to 15 months according to the years, in the oak casks, half-muids of 2 wines

CONSERVATION:

It is very suited to ageing: 12 to 15 years according to the cellars, it is perfect at the end of 2 to 3 years of conservation. .

ACCOMPANIMENT:

Served at 14-15 degrees, it goes admirably with meat: from the pork-cooked meat to white and red meat, but also with game and cheeses.

