Pierre Chainier Chinon, AOP Chinon 2024

FPC9702024

Pierre Chainier

— Loire, France

Approachable, lively Cabernet Franc from the heart of the Loire.

Production

Traditional maceration and fermentation with the wine being racked off before undergoing malolactic fermentation. A combination of stainless steel and coated concrete tanks are used to preserve the bright, fresh fruit characteristics.

Tasting note

Pronounced, classic Cabernet Franc leafiness with blackcurrant fruit on the nose followed by robust, crunchy currant fruit on the palate with firm tannins.. Vibrant, young acidity provides freshness through to the finish. Best enjoyed with a good lunch.

Food Match

A very versatile and food friendly wine - so forget the usual red meat suspects. Try with chicken, baked herb crusted salmon or a variety of roasted vegetables.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
AOP Chinon

Grape Varieties:
Cabernet Franc 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
1324537213101