

# SAUVION

## LES ROCHES CACHÉES - CHINON 2008

<b>Color</b>	Red
<b>Varietal</b>	100% Cabernet Franc
<b>Appellation</b>	Chinon
<b>Alcohol content</b>	12.5% alc/vol
<b>Area</b>	4.94 acres
<b>Soil</b>	Clay-limestone on a freestone sub-soil
<b>Rootstock</b>	3309C
<b>Fertilization</b>	None
<b>Density</b>	2,428 vines/acre
<b>Ages of vines</b>	37 years
<b>Pruning</b>	Double Guyot
<b>Harvest</b>	Machine harvest
<b>Fermentation</b>	In temperature-controlled stainless-steel tanks, followed by hot maceration at 86°F to create body and fat
<b>Duration</b>	20 days
<b>Temperature</b>	77°F
<b>Malolactic fermentation</b>	Yes
<b>Maturation</b>	None
<b>Fining</b>	Filtration
<b>Aging</b>	Up to 8 years
<b>Appearance</b>	Cherry red with purple highlights
<b>Nose</b>	Earthy, dry fruits
<b>Palate</b>	Elegant with finesse, blackberry, nice balance between tannin and volume
<b>Food pairing</b>	Beef, poultry and cheese

