

SAUVION

LOIRE VALLEY - CHINON. 2008

Color	Red
Varietal	100% Cabernet Franc
Appellation	Chinon
Alcohol content	12.5% alc/vol
Area	9.88 acres
Soil	Clay-limestone on a freestone sub-soil
Rootstock	Riparia Gloire
Fertilization	None
Density	2,023 vines/acre
Ages of vines	32 years
Pruning	Simple Guyot
Harvest	Machine harvest
Fermentation	In temperature-controlled stainless-steel tanks
Duration	14 days
Temperature	68°F
Malolactic fermentation	Yes
Maturation	None
Fining	Filtration
Aging	Up to 6 years
Appearance	Cherry red with purple highlights
Nose	Fresh fruit, small red fruit berries, acidulated
Palate	Elegant with finesse, silky mid-palate and excellent length
Food pairing	Beef, poultry and cheese

