



CHINON

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Chinon rouge "Clos de Danzay" 2018

Appellation : AOC Chinon

Grape variety : Cabernet Franc

Cuvée : Clos de Danzay

Color : red

Vintage : 2018

Yield : 50

Alcohol content : 13

Terroir : clay and limestone hill
with south exposure

Vinification

Alcoholic fermentation using indigenous yeast lasts from 18 to 20 days.

Malolactic fermentation takes place naturally.

We realise a light filtration before bottling.

The Wine is left to mature in vats for around ten months.

Tasting

Nose : intense bouquet of red fruits, violet and of spices

Palate : fruity, well balanced with silky tannins

Serving

Serving temperature between 16° and 17°

Aging potential : 3-5 years

Gastronomy : perfect with meat sauce or convivial summer barbecues