

Le CHINON *Moulin Chapitre*

This wine takes its name from an old mill, where the vigneron used to meet twice a year, and then had a talk about the harvest to come and other matter of the vineyard. In old french, "tenir Chapitre" was meaning "hold these meetings". So they had called the place "le Moulin Chapitre". This reminds us that Chinon and the surrounding region, the birthplace of Rabelais, was one of the centers of philosophy, of art and of fine cuisine and wine at the time of the French Renaissance.



The vineyard of Chinon extends to over 2300 ha around the town of the same name on both banks of the Vienne as far as this river's confluence with the Loire.

Soils: In part the soils are alluvial gravel terraces, called 'gravieres' here, on the left bank of the Vienne and in part clay-limestone soils mixed with sands.

Climate: In the main the climate is temperate maritime but under certain conditions the region can have a more continental weather patterns.

Grape varieties: Cabernet franc. 100%.

Area planted: 50 ha.

Vine yield: 47 Hl/Ha

Winemaking: Hand-picked and destemmed. Macerations last between 18 to 20 days with the fermentations taking place in thermo-regulated stainless steel tanks. The wines are then matured in tank and, for around 30% of the wine, in oak barrels; a mixture of new, one and two-year old wood.

Winemaker: Marc Vappereau and Jean Mounard.

Tasting note: Aromas of red fruit and just a touch of smoke on the nose. In the mouth the wine offers ripe, rounded tannins. The fact the vines are old is evidenced by the concentrated and rich mouthfeel, without however the wine losing the typical freshness that is the true characteristic of Cabernet Franc. The finish is long, fresh and balanced.

