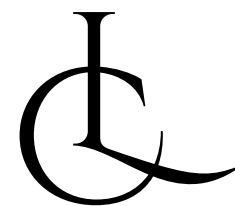


# MOULIN CHAPITRE



CHINON 2020



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.

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.

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.



## Vineyard & Winemaking Details

<b>VINEYARD</b>	From the Villages of Chinon, Panzoult, Cravant les Coteaux, Riviere, Savigny-en-Veron . Total of 50 ha.
<b>VARIETALS</b>	100% Cabernet Franc
<b>VINE AGE</b>	Average 35 years
<b>HARVEST DATES</b>	September 19-28, 2022
<b>BARREL AGING</b>	30% of the volumes aged in barrels, for 8 to 12 months. With new, 1 and 2 year old barrels
<b>ELEVATION</b>	Average 70 – 100m