

Domaine Sourdais

Chinon Tradition 2023



RED STILL WINE



FRANCE



LOIRE



ORGANIC

TASTING NOTE

Soft, juicy Cabernet Franc from Chinon in the central Loire Valley, this is lightly leafy and full of red fruit.

VINIFICATION

After hand-harvesting, the grapes are vinified for three weeks at a temperature of 25 to 30°C. Daily pump-overs promote alcoholic fermentation and allow for optimal expression of the Tradition's structure. After a few months of aging in tanks a light filtration is carried out before bottling in September.

FOOD MATCHING

Perfect with white meats and light cheeses. Serve at 17-18°C.

SIZE	75cl
VINTAGE	2023
ABV	12.5%
GRAPE VARIETIES	Cabernet Franc (100%)
CLOSURE	Natural Cork
SKU CODE	34036123
COUNTRY	France
REGION	Loire
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.6
TOTAL ACIDITY	3.3g/l Tartaric
RESIDUAL SUGAR	0g/l
SKU	34036123