

LA CHAPINIÈRE



Christophe BAUDRY and Jean-Martin DUTOIR have written a new page in their history by establishing themselves in the heart of Touraine. Their exploration led them to the Val de Cher where they (re)discover the culture of Côt, the local name of a red grape variety better known as “Malbec”.

In the Loire climate, this grape variety expresses its fresh aromas of violet and blackcurrant, softened by the blend with Cabernet Franc.



Vintage	2022
Soil	Sand on flint clay
Variety	50% Côt, 50% Cabernet Franc
Vines	About 25-30 years old
Pruning	Simple Guyot
Culture	3rd year of conversion to organic, High Environmental Value, Conservation viticulture
Yields	40 Hl/Ha
Vinification	Grapes are harvested when fully ripe and gravity vatted. Cold maceration before fermentation and then slow fermentation with controlled temperatures. Ageing on lees in stainless steel tank and bottling in Spring.
Alcool	12.5 %
Residual Sugar	<1 g/L
Service	12-14°C
Ageing	2 to 5 years
Tasting	Seductive nose of violet and blackcurrant. The aromas of fruit and flowers blossom on the palate following the supple, full attack. A juicy and easy-drinking wine.
Wine Pairing	Ideal as an apéritif, with a cheese or meat plate and good friends. It will pair also with a rougail sausage (or sausage and mash potatoes for a regressive terroir dish !), a duck breast with red berry sauce, or a marguerita pizza.