

CHÂTEAU DE ST LOUANS

In the spring of 2006, we visited the vineyard of **Château de Saint Louans** and found ourselves speechless with admiration. The château's vineyard is located between the Clos du Pin and the Clos des Aubuis on the **original terroir** of the Chinon appellation, a limestone spur at the western end of the coteau which draws the right bank of the Vienne around the city of CHINON. An outstanding situation for a unique terroir. With very little clay and depth, the sandy soil is reduced to a fine light covering. On the other hand, the substratum of "superior Turonien" or "**Touraine yellow tuffeau**" is an unlimited resource. The terroir rapidly warms just after the winter and produces a small harvest which regularly reaches **perfect maturity** at the beginning of October. This red wine is produced from the single plot "Clos du Pin" with old vines planted between 1929 and 1949; a unique cuvee with a great ageing potential.



Vintage	2018
Terroir	Yellow Tuffeau (limestone)
Varietal	Cabernet Franc also called « Breton »
Age of Vines	Average of 90 years old
Pruning	Guyot simple
Yields	30 HI/Ha
Vinification	Hand-picked in mid-October. Slow maceration during 3 weeks in tanks filled by gravity flow system.
Aging	New 228L oak barrels for 24 months.
Alcohol	13,5 %
Service T°	18 °C
Ageing potential	10 to 20 years.
Tasting	Nose of full and smoky notes, with aromas of vanilla and candied black fruits. In the mouth, attack on Tonka beans before giving way to the roundness of the morello cherry.
Pairings	A perfect pairing with matured red meats or game and vegetables in gravy. Delicious when aged with great poultries, stir-fried mushrooms or truffle omelets.