

Château Coudray-Montpensier,  
**Chinon 2018**  
Chinon, Loire, France



Grape Varieties	<b>100% Cabernet Franc</b>
Winemaker	<b>Gilles Feray</b>
Closure	<b>Natural Cork</b>
ABV	<b>14%</b>
Acidity	<b>5.31g/L</b>

## PRODUCER

The impressive Château Coudray-Montpensier, located in Chinon, has a rich history that dates back to the Middle Ages (1090 AD). The castle was built during the 14th century and was owned by a succession of nobility. In 1429, during the Hundred Years' War, Joan of Arc stayed in the castle's tower. She was waiting for an audience with King Charles VII of France to organise an attack against the English to relieve the French troops at the siege of Orléans. The property was acquired by Dr Christian Feray in 2005 and has undergone major restorations.

## VINEYARDS

The property comprises of 30 hectares of vines which are situated on the left bank of the river Vienne. The grapes grow on varied soils in the Chinon appellation, and thrive depending on the type of vintage. In dry and hot years, the vines are best suited to clay, limestone soils. In the wetter and cooler years, the vines grow better on sandy soils. The Cabernet Franc used to make this Chinon is sourced from 14 hectares of vines grown in the finest vineyards in the Chinon appellation.

## VINTAGE

The 2018 vintage in the Loire Valley was excellent for both quality and quantity. The vines were spared from hail and frost this year. High temperatures, sun and minimal rain in July and August accelerated the ripening and culminated in ideal harvest conditions.

## VINIFICATION

The grapes were destemmed and placed into stainless steel tanks where they underwent a cold (10°C) pre-fermentation maceration for up to five days. This increased the extraction of aromas and soft tannins. Temperatures during the alcoholic fermentation did not exceed 22°C. The wine underwent full malolactic fermentation. Following racking, 10% of the wine was aged for 12 months in oak barrels to lend some weight and richness to the finished wine.

## TASTING NOTES

This Cabernet Franc has a deep, dark red colour. On the nose, it has bright aromas of pure black fruit with a hint of vanilla. The palate is refreshing with bright acidity and subtle, round tannins, with blackcurrant notes on the finish.