

# Chenonceaux Rouge

Domaine  
Villemaine

## AOC Touraine Chenonceaux

**80% Côt and 20% Cabernet Franc**

Sustainably grown, leaf removal in the vineyard, certified HVE. Selection of very specific south-facing plots with a 7% slope, low yield.

## Winemaking

Blend of two separately fermented varieties. Alcoholic fermentation at 25°C then malolactic fermentation. Ageing in vats for ten months.

## Tasting

Dazzling, deep bright red colour. Aromatic, powerful, rich and concentrated nose with notes of black fruit. Supple-textured and tannic palate developing fresh fruity flavours..



Chenonceaux