

Domaine de la Commanderie

Chinon "Renaissance"

Intense, deep color lifted by and elegant brightness. The nose is dominated by blackcurrant and prune, with pepper and spices leading to a harmonious palate structured by the tannins.

95% Cabernet Franc

5% Cabernet Sauvignon

Under Organic Conversion

91 Pts Wine Enthusiast

Appellation	Chinon AOC
Vineyard	Rigorous selection of mature grapes from fields that grow our oldest, lower yielding, vines. Planted on sand and clay between the hillside dominating the Chinon appellation and the river Vienne. Clay soils, with Turonian limestone as the bedrock, are the preferred terroirs of our old vines, which flourish and reach an optimal concentration for a quality raw material. On the wine-growing soils of Panzoult, Cabernet Franc expresses its fine freshness. Our estate also extends over the town of Cravant les Coteaux, which has gravelly clay soils on which our Cabernet Franc express their character.
Vinification	A lengthy maceration favoring the extraction of exceptionally concentrated and intense tannins. Several months in vats allow the aromas to develop. An exceptional wine, powerful and sublime, the result of marrying the two grapes types.
Pairing	The secrets of this wine will unfold when accompanying wild game, bold flavored dishes and cheeses.

DEPUIS 1982

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VAL DE LOIRE

Passionate winegrowers in the heart of the Loire Valley, at the foot of the hills of the AOC Chinon, Philippe and his daughters Clothilde and Honorine operate around fifty hectares of vines under organic conversion, according to tradition and respect for the environment.

Surrounded by Cabernet Franc and Chenin in the communes of Panzoult and Cravant les Coteaux, the Pain family produces convivial wines as well as exceptional cuvées.The macerations practiced accentuate the varietal expression of the Loire grape varieties for more typicality. With a rigorous aging in carefully selected barrels in the cellar, some cuvées surprise with their finesse and exoticism.