



Domaine de la Commanderie

# Chinon "Mediévale"

This wine is light, fruity and very aromatic, presenting well-rounded, silky tannins. It's a wine to enjoy while still very young and offers subtle aromas of red fruit and spices and flavors of violet and licorice in the mouth.

100% Cabernet Franc

Under Organic Conversion

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## Appellation

Chinon AOC

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## Vineyard

Our young vines, planted on sand and gravel, express themselves between the hillside dominating the Chinon appellation and the river, the 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.

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## Vinification

Vinification takes place at moderate temperatures with short macerations to preserve the flattering aromas.

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## Pairing

This wine is particularly enchanting as an accompaniment to charcuterie, grilled meat and river fish, as well as white meat.

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**DOMAINE DE  
LA COMMANDERIE**  
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.