



Complices de Loire

Chinon La Petite Timonerie NV

WINE DESCRIPTION

In the Loire Valley, Timonerie is used as a synonym of Castle.

TASTING NOTES

Grown on clay and gravel soil, this 100% Cabernet Franc from Chinon, is fruity, soft tannins and exalts aromas of red berries.

FOOD PAIRING

A great match with grilled meats.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Touraine
Vineyard name:	Chinon - "Le Puy des Ajoncs"
Vineyard size:	1 acres
Soil composition:	Gravel, clay
Training method:	Simple Guyot
Elevation:	300 feet
Vines/acre:	1800
Yield/acre:	1.72 tons
Exposure:	Eastern, western
Year vineyard planted:	1966
Harvest time:	October
First vintage of this wine:	2009
Bottles produced of this wine:	8000

WINEMAKING & AGING

Varietal composition:	100% Cabernet Franc
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15 days
Fermentation temperature:	68 - 77 °F
Length of maceration:	10 days
Malolactic fermentation:	No
Type of aging container:	Barrels and Stainless steel tanks
Size of aging container:	6000
Length of aging before bottling:	4 months
Length of bottle aging:	4 months

ANALYTICAL DATA

Alcohol:	12.5 %
pH level:	3.62
Residual sugar:	0.0 g/L
Acidity:	3.4 g/L

NO
IMAGE
AVAILABLE

PRODUCER PROFILE

Estate owned by: Francois-Xavier Barc
Gerard Valle
Winemaker: Francois-Xavier Barc Gerard
Valle
Total acreage under vine: 2
Estate founded: 2009
Winery production: 28,000 Bottles
Region: Loire Valley
Country: France