

La Varenne Tradition



VINTAGE	2023
REGION	Loire Valley
APPELLATION	Chinon
VARIETAL	100% Cabernet Franc
ALCOHOL	13 %
TERROIR	100% Gravel & sandy soils
INFO	28 Ha (69 Acres) total vineyard 15 Ha (37 Acres) devoted to Cuvée Domaine, within 8 plots. 35 to 40 year old vines on average. Harvesting from Sept. 22nd - 100% destemmed - Aging in thermo- regulated stainless steel tanks. Unfined / Filtered - Bottled April 25th 2024 - 6600 Cs total production AT 3,65 G/ Liter - 0.63 G / L Resid. sugar

Sustainable Agriculture Practices

About the Estate:

The GOURON Family has been producing wine for three generations. La VARENNE is entirely located within the Chinon Appellation d'Origine Protégée and more precisely in Cravant les Coteaux, cradle of the best Chinon wines and famous estates.

Great care is taken in the vineyard to achieve complete ripeness and naturally low yields, 40 hL / Ha on average. To reach the desired concentration and expression from their Cabernet Franc, the Gouron family utilizes green-covering in each row, systematic debudding, very short pruning and reduced foliage.

8 plots devoted to La VARENNE Tradition (Doulais, la Guerrille, les Follies, Versailles, La Belloniere, le Puy, les Fosses & l'Olive) Each parcel is vinified separately in order to reveal the expression of each terroir: gravelly-sand on the plain (delicacy), Tuffeau limestone slopes (power & elegance), and the "Silex" flint hilltops (liveliness & tannins). A traditional fermentation starts with a "pied de cuve" of natural yeast. Instead of remontage, a unique process of "infusion instead of extraction" by gently separating the cap. This leads to a generous and gourmand style that reveals lots of complexity, with silky tannins fully in balance.

Historic cellars extend into the chalky hillside under the estate for hundreds of meters and offer the perfect natural conditions for aging. LA VARENNE offers stunning wines vintage after vintage, with a signature ripeness and balance, showing aromas we nearly forgot from Cabernet-Franc!

"Lower yields very balanced and generous vintage for 2023, with less alcohol. Tremendous freshness, and nevertheless we always achieve great fruit ripeness. A lovely, fruity, elegant and seductive vintage!" - *Stephane Gouron*

Tasting Notes: FRUITYNESS - ELEGANCE - BALANCE

Very juicy, fruity, sappy and bright ripe nose on cassis, plum, blackberries, with violet noted. Great sappiness on cabernet franc expression, keeping fruitiness with an elegant juicy length, tasty and silky tannins. A generous, round and balanced palate.

Food Pairing:

Roasted chicken thighs, French onion soup w/ meaty chant.

Food Pairing:

Soon to come.