

Domaine Gouron

La Croix de Bois



VINTAGE	2023
REGION	Loire Valley
APPELLATION	Chinon
VARIETAL	100% Cabernet Franc
ALCOHOL	14 %
TERROIR	Gravels & sandy soils
INFO	28 Ha (69 Acres) total vineyard 15 Ha (37 Acres) devoted to Cuvée Domaine, within 6 plots. 35 to 40 year old vines on average 100% destemmed - Aging in thermo- regulated stainless steel tanks Unfined / Filtered

Sustainable Agriculture Practices

About the Estate:

Domaine GOURON is an exceptional third generation family estate in Cravant-les-Coteaux, first established and planted by the Gouron family right after WWII. The 28 hectare (69 acre) domaine comprises of over 30 parcels, entirely located within the Chinon Appellation d'Origine Protégée.

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.

Each small 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. Dom. GOURON offer stunning wines vintage after vintage, with a signature ripeness and balance, showing aromas we nearly forgot from Cabernet-Franc!

Tasting Notes: RIPE - BALANCED - GOURMAND

Rich, ripe & sappy nose, on blackberries, stewed fruits and spices' hints. Lively medium-bodied and velvety palate on violet & dark fruits, all on a silky balance & racy tannins.

Food Pairing: Roasted chicken thighs, French onion soup w/ meaty chanterelles & thyme. C. Heffley, NC

Press Review: Soon to come

2021 Vint. : "Fresh & lively aromatics of cherry compote & raspberry coulis intermingle with herbs like marjoram & tarragon. On the palate, the wine is medium-bodied & bright with cranberry & pomegranate fruit & a long, rocky finish." 94 Points Loire Buyers' Selection

2020 Vint. : 90 Pts Wine Enthusiast

2019 Vint. : 90 Pts - "Best of Year 2020" R. Voss, Wine Enthusiast—90 Pts G. Sciaretta - Wine Spectator