

Domaine Gouron

Vieilles Vignes



VINTAGE	2018
REGION	Loire Valley
APPELLATION	Chinon
VARIETAL	100% Cabernet Franc
ALCOHOL	14 %
TERROIR	Limestone-clayey & chalky
INFO	28 Ha (69.18 Acres) total vineyard & 3 Ha (7.23 Acres) devoted to Cuvée Vieilles Vignes. 50 year old vines - Harvested Sept. 25th 2017 - Bottled Nov. 20th 2019

100% destalked with long fermentation in thermo-regulated stainless tanks, to obtain soft and long tannins, then 1 year ageing in French Oak 400 L. barrels (new to 5 years old).

Unfined / Filtered **NEW LABEL**

Sustainable Agriculture Practices

About the Estate:

The GOURON Family has been producing wine for three generations in their estate of Cravant les Coteaux. Their Domaine GOURON is entirely located within the Chinon Appellation d'Origine Protégée.

Throughout the year, they take great care of their vines to get the best maturity and natural lower yields. To reach the desired concentration and expression from their Cabernet Franc, the Gouron family utilizes green-covering in each row, very short pruning and reduced foliage. Each parcel is harvested and vinified separately in order to keep and reveal the expression of each terroir.

Caves under the hillside of the estate extend for several hundreds of meters and offer the perfect natural temperature conditions for aging and storage of the Domaine GOURON wines. We tasted the wines from more than 20 different producers within 4 years before making our decision for a Chinon. Domaine GOURON is the "conclusion" of this very careful survey, and we are simply proud of these superb wines.. Better every year!

The Vieilles Vignes is made from over 50-year-old vines on limestone-clayey & chalky terroir, within 5 different plots (*Pallus, Les Trois Pilliers, Les Fougerais, La Croix Boisse, Les Cornuelles*) on South & North exposures. Grapes are 100% destalked with a long fermentation to fully get the deepness, then aged 12 months in French oak barrels with just a little proportion on new oak. Bottled 2 years later, in a huge heavy "Authentique" bottle, already perfectly reflecting this dense, full bodied and big wine!

Tasting Notes:

Lovely nose, soft and tender, sappy. Silky and aromatic palate, crunchy on dark fruits. Tender palate with soft and delicate oaky hints. Full and aromatic length. Superb

Food Pairing:

Grilled piece of beef, any food with wine or fruits' sauce.

Press Review:

Soon to come

2015 Vint. "Proof that Cabernet Franc in Chinon can age well in the historic Tuffeau cellars, this wine is approaching its peak. Wood ageing and 50 years old vines have given great richness and density along with spice and smokiness. Drink this wine now". 92 Pts Roger Voss - Wine Enthusiast Sept. 2020