



## CHINON

**COUNTRY** France  
**REGION** Loire Valley  
**GRAPES** 100% Cabernet Franc

**APPELLATION** Chinon AOP  
**WINEMAKER** Pierre Charon



### BACKGROUND

Remy Pannier has been identified with premium quality Loire Valley wines since 1885, when it was founded by Francois Remy. In 1956, Remy Pannier decided to partner with Maison Ackerman, the pioneer of Loire sparkling wine production. Ackerman then passed the company down to his son, Louis Ackerman, who kept the tradition of fine winemaking in the family for generations. Over the years, Remy Pannier has developed strong working relationships with over 800 growers throughout the Loire Valley. Working closely with these affiliated growers, Remy Pannier provides advice on the latest viticultural practices to ensure production of the finest quality grapes. Remy Pannier has built three state-of-the-art wineries in the premier Loire Valley wine districts of Anjou, Touraine and the Pays Nantais where all their Loire Valley wines are vinified. Remy Pannier's attractive packaging reflects over a century of tradition and experience in Loire Valley winemaking.

### PRODUCTION AREA

The ancient town of Chinon dates back to Roman times. The designated vineyard area covers 3,250 acres between the Loire and Vienne Rivers. The soil varies from gravel to sand and chalk.

### DESCRIPTION

**COLOR:** Garnet Red  
**NOSE:** Red and black berries  
**TASTE:** Well-structured, intense fruit and spices.

### VINIFICATION

The grapes are hand-picked to conserve the fruit's aromas. Wine-making is carried out at a controlled temperature (24-28°C) for 15 to 30 days, with daily pumping over for better extraction. The wine is matured for 18 months.

### ANALYSIS

Alcohol: 12%

### SERVING SUGGESTIONS

This Chinon is delicious with white meat, grilled red meat, turkey and a range of hard cheeses such as cheddar, swiss and gouda as well as charcuterie, chorizo and gambas. Serve at a temperature of 16 °C.

750 ml

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### BOTTLE SIZES

750 ml

