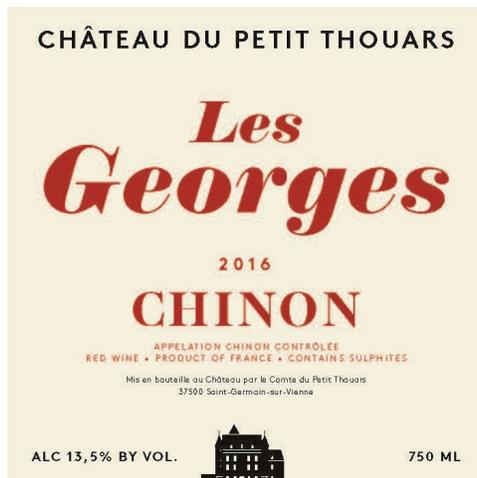


# Château du Petit Thouars



## Chinon Rouge Les Georges



### At a Glance:

- **Appellation:** AOC Chinon
- **Encépagement:** Cabernet Franc (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 13 ha of vines in Les Plantes, a lieu-dit west of Le Clos near the border with Saumur Champigny
- **Soil Types and Compositions:** Tuffeau chalk and limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted from 1980-1988
- **Average Yields:** 40-45 hl/ha
- **Average Harvest Date and Type:** Entirely manual into small cassettes, usually in mid-September

### In The Cellar:

- **Fermentation:** After total destemming and a 1-2 day cold soak, wine ferments spontaneously in stainless-steel tanks. Cuvaison lasts c. 10 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 6 months
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 6 months in stainless-steel tanks
- **Press Wine:** 100% free-run wine
- **Fining and Filtration:** Diatomaceous earth filtration
- **Sulfur:**

### In The Glass:

Sébastien named this cuvée in honor of his ancestors, nearly all of whom are named Georges (in fact, his real first name is Georges too). The friendliest of the estate's three red-wine offerings, Les Georges is produced entirely from the free-run juice of Cabernet Franc, and is vinified and aged in steel tank. Far from a simple gulper, however, Les Georges is classic Chinon in its marriage of vibrant fruit, honest tannins, and refreshing earth-mineral interplay. The extraction is beautifully judged, and the gentle structure and perky acidity operate in unison to create an overall impression of drive and freshness. It's a real lip-smacker, with plenty of spice and fruits that lean toward the red end of the spectrum.