



Touraine Chenonceaux

Red AOP *Les Favorites*

2024: A light and precious harvest forged by a challenging climate

2024, leap year and year in 13 new moons... a sign of capricious climate ? The vineyard was not spared from the relentless rains which develop the mildew disease. If we have to compare this vintage to another, nobody remembers so much mildew pressure. Anyhow, the sunshine in August and the temperature differences between the morning and afternoon were favorable to the slow ripening of the grapes. The defining feature of this vintage is not the abundance but the quality. The profile of this vintage is as follows: a good balance of sugar and acidity and it promises elegant and fresh aromatic white wines, typical for our Loire region.



The story Led by a spirit of experimentation and discovery, we set out to explore the exceptional terroir of the Touraine Chenonceaux appellation. This wine is also the expression of a unique art of living, intimately linked to a remarkable heritage, between vineyards and iconic châteaux. Throughout history, six women have left an indelible mark on the region. Among them, two great female figures stand out: Catherine de Medici and Diane de Poitiers, famous favourites of King Henry II.



Grape varieties Blend of 65% Côt (also known as Malbec) et 35% Cabernet Franc.



Terroir This vintage comes from grapes grown on the hillsides of the communes of Thésée and Monthou-sur-Cher, where the slope of more than 5% allows good drainage. The soils, a mixture of clay, sand and limestone, known as 'Perruches', tell the unique story of this terroir. The vines also thrive under the influence of the Cher river, exposed to the rising and setting sun, capturing all the heat and light they need.



Winemaking Skin maceration, which lasts between 48 and 72 hours, is a fundamental stage in the creation of this cuvée. Each day, the must is delicately separated from the marc, then gently re-injected, promoting gradual and controlled extraction. This meticulous process results in a deep colour intensity and optimal tannin concentration, giving the wine remarkable complexity and structure.

To enhance this richness, the wine is then aged in stainless steel vats for a period of eight to twelve months. This extended ageing allows it to develop its finesse and balance and fully reveal its aromatic potential.



Tasting notes Deep red colour with purple highlights. On the nose, delicate aromas of ripe black fruit and prunes. On the palate, the tannins are supple and silky, with notes of black cherry.



Serve between 14°C and 16°C.

Wine and food pairing Moussaka, roasted meats such as duck or lamb/

Ageing potential between 5 and 10 years depending on the vintage.