

La Varenne

Les Pierres Blanches



VINTAGE	2018
REGION	Loire Valley
APPELLATION	Chinon
VARIETAL	100% Cabernet Franc
ALCOHOL	14.50 %
TERROIR	Silex-flinty hilltop
INFO	28 Ha (69.18 Acres) total vineyard & 4 Ha (9.88 Acres) devoted to Les Pierres Blanches, within 4 plots. 50 year old vines 100% destalked with long fermentation in thermo-regulated tanks, to obtain soft and long tannins, then 1 year ageing in concrete vats. Unfined / Filtered Sustainable Agriculture Practices

About the Estate:

The GOURON Family has been producing wine for three generations in their estate of Cravant les Coteaux. La VARENNE is entirely located within the Chinon Appellation d'Origine Protégée and more precisely in the reputed Cravant les Coteaux village.

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 La VARENNE wines. We tasted the wines from more than 20 different producers within 4 years before making our decision for a Chinon. La VARENNE is the "conclusion" of this very careful survey, and we simply proud of this gem.

Cuvée Les Pierres Blanches is made from 50 years' old vines on average, located on silex / flinty hilltops within 4 specific plots and "lieux-dits" in Cravant les Coteaux: *La Brosse, La Martiniere, Les Boulais, Les Falaises*. Following 100% destalked with long fermentation to get long and soft tannins - Ageing one year in tanks.

Tasting Notes:

"It offers ripeness, tannins that will soften well and excellent potential. The richness is a sign of the vintage, giving the wine a dense texture." Roger Voss Wine Enthusiast.

More to come

Food Pairing:

Seared duck breast or beef tenderloin.

Press Review:

90 Pts Wine Enthusiast June 2021 (see above)

2017 Vint.: 91Pts "Editors' Choice" Wine Enthusiast Jan. 2020 - 89Pts Wine Spectator Nov. 15, 2019