

La Varenne Tradition



VINTAGE	2020
REGION	Loire Valley
APPELLATION	Chinon
VARIETAL	100% Cabernet Franc
ALCOHOL	14 %
TERROIR	100% Gravel & sandy soils
INFO	28 Ha (69.18 Acres) total vineyard, 15 Ha (37.05 Acres) devoted to Tradition, within 6 plots on 4 different terroirs & altitude. 35 to 40 year old vines Harvested Sept. 28th to 30th 2020 - 100% destalked - Aging in thermo-regulated stainless steel tanks Unfined / Filtered

Sustainable Agriculture Practices

About the Estate:

The GOURON Family has been producing wine for three generations. La VARENNE is entirely located within the Chinon Appellation d'Origine Protégée and more precisely in Cravant les Coteaux, cradle of the best Chinon wines and famous estates.

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. Each parcel is harvested and vinified separately in order to keep and reveal the expression of each terroir. The gravelly-sandy on the plain, the sandy-limestone slopes and the silex-flinty hilltops soil. Vines for the Tradition Cuvee are planted in 6 different Lieux-dits' plost and terroirs: La Varenne, Les Folies, Doulais, Le Puy, l'Olive & Les Rosiers.

Caves under the hillside of the estate extend for several hundreds of meters and offer the perfect natural and constant temperature conditions for tank or barrel aging, and also for a few months of necessary storage after the bottling, for the wine to settle down before shipping.

La VARENNE Tradition is of an incredible constancy. Jan. 13th 2014, Eric Asimov from New York Times, gave *** stars to La Varenne Tradition 2011 on a Loire wines' article, with the following words: "2011 La Varenne Tradition from Chinon, easy-drinking, with flavors of earthy fruit, herbs & minerals."

Tasting Notes:

Gourmand & fleshy nose revealing the perfect ripeness of this superb vintage. Fresh, juicy & delightful palate, with a rich texture & length already revealing the soft leather, black fruits & raciness of the tannins.

Food Pairing: Roasted chicken thighs, French onion soup and simply, daily by itself.

Press Review:

"While emphasizing red fruits, this wine also has structure & spice to give richness. It is a generous wine, with balanced acidity & a typical smoky aftertaste." Roger Voss **89 Pts** Wine Enthusiast May 2022

2019 Vint. "From an estate east of Chinon city, this wine is rich, smoky with black fruits & a texture that is still young. It is a juicy wine, the acidity shining through the tannins..." Roger Voss - Wine Enthusiast