

Domaine Gouron Pierres Blanches



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| VINTAGE | 2020 |
| REGION | Loire Valley |
| APPELLATION | Chinon |
| VARIETAL | 100% Cabernet Franc |
| ALCOHOL | 14% |
| TERROIR | White Silex on limestone subsoils |
| INFO | 28 Ha (69 Acres) total vineyard & 4 Ha (9.9 Acres) from 4 plots, devoted to Pierres Blanches 45 year old vines 100% destemmed with long fermentation in thermo-regulated tanks, then 1 year aging in concrete tanks. 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. Their Domaine GOURON is entirely located within the Chinon Appellation d'Origine Protégée. To achieve complete ripeness and naturally low yields (40 hl/ha on average), the Gouron family utilizes green-covering in each row, systematic debudding, very short pruning and reduced foliage.

Each small parcel is vinified separately to reveal the expression of each terroir. Traditional fermentation starts with a "pied de cuve" of natural yeast. Instead of remontage, a unique process of "infusion instead of extraction" by gently separating the cap. This leads to a generous and gourmand style that reveals lots of complexity, with silky tannins fully in balance.

Historic cellars extend into the chalky hillside under the estate for hundreds of meters and offer the perfect natural conditions for aging. Their terroir offers stunning wines vintage after vintage, with a signature ripeness and balance, showing aromas we nearly forgot from Cabernet-Franc!

Domaine Gouron Pierres Blanches is made from 45 years old vines on silex / flinty hilltops within 4 specific plots and "lieux-dits" in Cravant les Coteaux: *La Brosse, La Martiniere, Les Boulais, Les Falaises*. 100% destemming with long fermentation to get long and soft tannins, then 1 year aging in concrete tanks.

"Pierres Blanches always shows a smoky dimension reflecting the Silex terroir, and even white peppercorn note in riper years. Powerful, persistent, and long-lived, with a more masculine structure." - *Stephane Gouron*

Tasting Notes: POWDERY - DARK FRUITS - FLINTY

Ripe, generous black fruits segueing into a masculine, broad mid-palate. Rich and almost brawny, with a very distinctive chalky minerality reflected in the powdery tannins. Loads of concentration and personality, with the trademark flintiness on the finish.

Food Pairing: Seared duck breast or beef tenderloin.

Press Review:

Coming Soon

2018 Vint: "The Gouron family creates wines that reflect the terroirs of their different vineyards, This bottling is rich and fruit-driven, with a delicious smoky character and acidity over the red fruits. It has spice as well as density. Peppery at the end comes from the high alcohol."