

## La Varenne Tradition



<b>VINTAGE</b>	<b>2021</b>
<b>REGION</b>	<b>Loire Valley</b>
<b>APPELLATION</b>	<b>Chinon</b>
<b>VARIETAL</b>	100% Cabernet Franc
<b>ALCOHOL</b>	13 %
<b>TERROIR</b>	100% Gravel & sandy soils
<b>INFO</b>	28 Ha (69 Acres) total vineyard 15 Ha (37 Acres) devoted to Cuvée Domaine, within 6 plots. 35 to 40 year old vines on average 100% destemmed - Aging in thermo- regulated stainless steel tanks Unfined / Filtered
	<b>Sustainable Agriculture Practices</b>

### 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.

Great care is taken in the vineyard to achieve complete ripeness and naturally low yields, 40 hL / Ha on average. To reach the desired concentration and expression from their Cabernet Franc, the Gouron family utilizes green-covering in each row, systematic debudding, very short pruning and reduced foliage.

Each small parcel is vinified separately in order to reveal the expression of each terroir: gravelly-sand on the plain (delicacy), Tuffeau limestone slopes (power & elegance), and the "Silex" flint hilltops (liveliness & tannins). A 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. LA VARENNE offers stunning wines vintage after vintage, with a signature ripeness and balance, showing aromas we nearly forgot from Cabernet-Franc!

"Lower yields and a more fluid vintage for 2021, with less alcohol. Tremendous freshness, and nevertheless we always achieve great fruit ripeness. A lovely, seductive vintage!" - *Stephane Gouron*

### Tasting Notes:

SILKY - RED FRUITS - VIOLETS

Juicy and silky, with a lovely nose of fresh red fruits revealing a gourmand style and the distinct elegance of the vintage. Vibrant, fresh & delightful palate, with a silky texture & length, highlights of soft leather, violets... finishing with a thrilling raciness.

**Food Pairing:** Roasted chicken thighs, French onion soup w/ meaty chanterelles & thyme. C. Heffley, NC

### Press Review:

"Fresh and lively aromatics of cherry compote and raspberry coulis intermingle with herbs like marjoram and tarragon. On the palate, the wine is medium-bodied and bright with cranberry and pomegranate fruit and a long, rocky finish."