

BAUDRY-DUTOUR












Château de La Grille Chinon 2017

\$33.00

* Suggested retail price

BAUDRY - DUTOUR
Vignerons à Chinon

VAL DE LOIRE

	Product code	11440175
	Licensee price	\$28.54
	Format	6x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Loire Valley
	Subregion	Touraine
	Appellation	Chinon
	Classification	Not applicable
	Varietal(s)	Cabernet Franc 100 %
	Alcohol percentage	13%
	Colour	Red
	Sugar	Dry
	Sugar content	1,4
	Closure type	Cork
	Length of aging	12 months in barrels (50%) and in vats (50%)
	À boire	Drink after a few hours of decanting



ABOUT THIS WINERY

The soul of BAUDRY-DUTOUR are the family roots of Christophe BAUDRY, owner in Cravant-les-Côteaux of the Domaine de la Perrière, son and grandson of a winegrower, man of the soil, bearer and guarantor of the tradition, and the beginnings of Jean-Martin DUTOUR installed at the Domaine du Roncée since 1993 after having obtained the diplomas of agricultural engineer and oenologist.

TASTING NOTES

Garnet nuances, brilliant. Nose of ripe fruit, fresh fig with a hint of vanilla. The attack in the mouth is round, complex with spicy notes. It is covered with fine tannins and continues with a nice length.

Food and wine pairing: □

Excellent with braised beef with mushroom garnish, apple pudding and duck à l' orange.

PRODUCTION NOTES

Hand-picked in mid-October, destemmed, the grapes fall by natural gravity into temperature-controlled stainless steel vats equipped with mechanical punching down for better extraction of color, aromas and tannins. After more than 2 weeks of maceration, the wines are separated from the pomace before malolactic fermentation.