## **OLGA RAFFAULT**

## Les Barnabés Chinon



VARIETALS	100% Cabernet Franc
VINTAGE	2020
REGION	Chinon, Loire Valley, France
TECHNICAL DATA	Alcohol 12.5%
APPEARANCE NOSE PALATE	Deep ruby in color with purple reflections. On the nose, this cuvée expresses floral and fruity aromas of great freshness, with hints of violet and raspberry standing out. In the mouth, the tannins are really soft, while the crunchiness of the fruit dominates the palate. A nice structure, a good balance, with taut tannins and a great intensity on the finish.
AGEING	Fermented in tank with native yeasts and aged in stainless steel tanks to allow the freshness and brightness of the fruit.
PAIRING	This Chinon will go well with white and roasted meats. To be served at 16-18°c.
READINESS FOR DRINKING	Approachable in its youth, this is a wine to enjoy anytime, anywhere.
RATINGS	3.9 Certified Organic
ORDER CODE	FR497