

Winemaker: Nicolas Gonnin

Region: Loire

Location: Cravant-les-côteaux



Chinon 2021

NICOLAS GONNIN

Appellation: AOC Chinon

Varietals: 100% Cabernet Franc

Vintage: 2021

Vinification: Harvested in a week at the beginning of October, the grapes were placed in concrete tanks for 21 days of maceration. Alcoholic fermentation lasted for 10 days. No punch-downs, 4 pump-overs. The wine (90% free-run juice, 10% pressed juice) is aged for 5 months in concrete tanks before plate filtration and bottling in January 2022.

Vineyard/Terroir: On a plain of sand and gravel soil with North to South exposition. Cover crops on the entire parcel. The vines are pruned Guyot Poussard style.

Average Yield:
38hl/ha – 9 000 bottles

Farming: Organic / Biodynamic

Age of the vines: 69 years old

Total SO2: 28 mg/L

About the winemaker:

Nicolas first worked as a train conductor in Paris at Austerlitz station. In 2020, he and his family decided to leave Paris and devote themselves to starting their own winery. Nicolas completed his studies remotely and practiced his craft at the Winerie Parisienne when he acquired his first parcels, which could not have been more suited to his vision: the plots are planted to vines boasting over 60 years in age, and have been farmed



organically since the early 1990s. A commitment to organic farming, biodynamic practices, and low-intervention winemaking is self-evident to Nicolas. The Vignoble du RAB currently stretches across 5 hectares and is set to grow in the coming years. A new parcel of nearly 2 hectares is in the process of being acquired, and an additional parcel will also be planted within the next few years.

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Chinon 2022

NICOLAS GONNIN

Appellation: AOC Chinon

Varietals: 100% Cabernet Franc

Vintage: 2022

Vinification: Harvested in a week at the end of September, the grapes were placed in a fiberglass tank for 21 days of maceration. Alcoholic fermentation lasted for 10 days. No punch-downs, 3 pump-overs. The wine is aged for 6 months in fiberglass tanks before DE filtration and bottling in March.

Vineyard/Terroir: From a north-south facing plain of sand and gravel soil. Cover crops on every other row, alternating yearly. The vines are pruned Guyot Poussard style.

Average Yield:
38hl/ha – 8 500 bottles

Farming: Organic / Biodynamic

Age of the vines: 70 years old

Added SO2: 1 g/hL

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Chinon Coteaux 2022



NICOLAS GONNIN

Appellation: AOC Chinon

Varietals: 100% Cabernet Franc

Vintage: 2022

Vinification: Harvested in a week at the end of September, the grapes were placed in a fiberglass tank for 30 days of maceration. Alcoholic fermentation lasted for 10 days. No punchdowns, 4 pump-overs. The wine (60% free-run juice, 40% pressed juice) is aged in fiberglass tanks (50%) and oak barrels (50%) for 10 months before DE filtration and bottling during summer 2023.

Vineyard/Terroir: On hillside of clay soil with north and south-facing slopes. Cover crops on every other row, alternating yearly. The vines are pruned Guyot Poussard style.

Average Yield:

25hl/ha – 4 133 bottles

Farming: Organic / Biodynamic

Age of the vines: 70 years old

Added SO2: 1 g/hL

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Winemaker: Nicolas Gonnin

Region: Loire

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Chinon "Libre" 2022

NICOLAS GONNIN

Appellation: AOC Chinon

Varietals: 100% Cabernet Franc

Vintage: 2022

Vinification: Harvested in a week at the end of September, the grapes are placed in a fiberglass tank for 45 days of maceration. Alcoholic fermentation lasted for 10 days. No punch-downs or pump-overs. The free-run juice (80%) is aged in fiberglass tanks and the pressed juice (20%) in oak barrels for 6 months before DE filtration and bottling in March.

Vineyard/Terroir: On a north-south facing plain with gravel and flint soil. Cover crops on every other row, alternating yearly. The vines are pruned Guyot Poussard style.

Average Yield:
38hl/ha – 1 800 bottles

Farming: Organic / Biodynamic

Age of the vines: 70 years old

Added SO2: 1 g/hL at bottling

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Pétillant Naturel

NICOLAS GONNIN

Appellation: Vin de France

Varietals: 100% Cabernet Franc

Vintage: NV

Vinification: Harvested in a week at the end of September, the grapes are directly pressed and placed in a fiberglass tank. Alcoholic fermentation lasts for 10 days. The wine is DE filtered and bottled in October 2022.

Vineyard/Terroir: From on a north-south facing plain of sandy soil. Cover crops on every other row, alternating yearly. The vines are pruned Guyot Poussard style.

Average Yield:
38hl/ha – 1800 bottles

Farming: Organic / Biodynamic

Age of the vines: 70 years old

Added SO2: 1 g/hL

About the winemaker:

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Rosé 2022

NICOLAS GONNIN

Appellation: Vin de France

Varietals: 100% Cabernet Franc

Vintage: 2022

Vinification: Harvested in a week at the end of September, the grapes are briefly macerated before press. Alcoholic fermentation lasted for 10 days in fibreglass tanks. The wine is filtered on plates, and bottled in January 2023.

Vineyard/Terroir: From on a north-south facing plain of sandy soil. Cover crops on every other row, alternating yearly. The vines are pruned Guyot Poussard style.

Average Yield:
38hl/ha – 1800 bottles

Farming: Organic / Biodynamic

Age of the vines: 70 years old

Added SO2: 1 g/hL

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