

Winemaker: Nicolas Gonnin

Region: Loire

Location: Cravant-les-côteaux



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

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.