

Winemaker: Nicolas Gonnin

Region: Loire

Location: Cravant-les-côteaux



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

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.