



# TECHNICAL SHEET

## AOP FAUGERES – Château Chênaie

### "Conviction"

(red)

**T**he Château Chênaie take its name from the castle full of history which the Chabbert family has made its trademark.

Dating back to the 12th century, this stronghold was, in the Middle Ages, a look-out post for the route between the mountain to the Mediterranean seaside.

It's in this historical place that the Chabbert family produce wine for 6 generations. The vines are between thirty five and eighty five years old. They've been planted against the slope, with southern exposure, on a schist terroir.

The grapes are all harvested manually at their optimum maturity.

The vinification take place in the cellar under the castle. All the careful work in the vines allows the brother Eric and Cyril Chabbert to propose cuvees characterized by a perfect balance between freshness, elegance and strength in the mouth, with remarkably fine and velvety tannin.

**Grape varieties:** Carignan, Grenache, Mourvèdre, Syrah

**Alc. by Vol.:** 13,5% Vol.

#### **Harvest and vinification:**

Work on the soil and tillage only during the vegetative cycle of the vine.

Manual harvest, hand sorting and destemming.

Average yield: 40HI / Ha.

For the Syrah and Grenache, the harvest are destemmed.

The vatting last three weeks.

For the Carignan, the harvest is vinified in whole bunches as to preserve the softness of the tannins.

#### **Tasting notes:**

A deep purple color.

In the mouth we find aromas of pepper, raspberry and candied cherries.

It is supple on the palate and of great finesse. With its soft and silky tannins, this cuvee can be enjoyed young.

A classic of the Château Chênaie



**AOP Faugères  
Château Chênaie**

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