



TECHNICAL SHEET

AOP FAUGERES – Château Chênaie "Conviction"

(dry white)

The 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: Mostly Roussanne completed with Rolle

Alc. by Vol.: 12% Vol.

Harvest and vinification:

Work on the soil and tillage only during the vegetative cycle of the vine for the Rolle, and on alternate row for the Roussanne.

Manual harvest, hand sorting and destemming.

Average yield: 38HI / Ha.

Press after 8 hours of skin maceration.

Four month of fermentation and maturing on fine lees.

Tasting notes:

The colour is brilliant and limpid.

Intense nose with exotic aromas of white peach and apricot.

The palate is full and delicate, offering some ananas flavours.



**AOP Faugères
Château Chênaie**

S.A.R.L. French Wines & Terroirs
Avenue des Potiers – 81600 – Montans – France
Tél. +33 (0)6 24 45 27 48 - Email : contact@frenchwinesterroirs.com

N° TVA intracommunautaire : FR08790738793