



TECHNICAL SHEET

AOP FAUGERES – Château Chênaie "Face à la Mer"

(red)

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 Grenache completed with Carignan.

Alc. by Vol.: 13% Vol.

Harvest and vinification:

Vines of Carignan older than 85 years.

The Grenache and Carignan vines are mainly on a windy land, as this grape varieties are "less fragile" than others.

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

Manual harvest, hand sorting and destemming.

Tasting notes:

An original profile, more floral, with glycine and violet notes.

On the palate, this wine offers a good roundness and solid aromas of small red fruits (redcurrant, cherry).



**AOP Faugères
Château Chênaie**

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