



TECHNICAL SHEET

AOP FAUGERES – Château Chênaie

"Les Ceps d'Emile"

(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 Carignan completed with Syrah

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

Harvest and vinification:

Vines of Carignan older than 85 years.

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

Manual harvest, hand sorting and destemming.

Ageing 6 months in French oak.

Tasting notes:

An intense cherry red robe with rubis hints.

The nose has aromas of small red fruits, with woody notes and a toasted bread, liquorice and chocolate.

The palate is full and delicate. The finish is long with intense notes of pepper.



**AOP Faugères
Château Chênaie**

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