



TECHNICAL SHEET

AOP FAUGERES – Château Chênaie

"Loblivia"

(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: 80% Mourvèdre, 20% Grenache

Alc. by Vol.: 13% Vol.

Harvest and vinification:

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

Manual harvest, hand sorting and destemming.

Green harvesting.

Average yield: 28Hl / Ha.

Vatting lasts 40 days. Ageing 14 months in French oak (50% are new barrels)

Tasting notes:

Deep garnet color.

The aromas will be even more intense if the wine is decanted.

They will develop blueberry jam flavours, with black pepper and vanilla notes.

The palate is full and sensual, with a very long finish.



**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