



The Chinon appellation covers both banks of the Vienne River, which is a tributary of the Loire. The appellation encompasses 19 communes and has a total area of 2400 hectares. Its soils and climate are perfectly suited to the cultivation of the Cabernet Franc grape.

Domaine Jean-Maurice Raffault owns 50 hectares of vines in 7 communes. The domaine practices sustainable viticulture, known as *lutte raisonnée* in France. The soils are either ploughed or planted with grass. No chemical fertilizers or herbicides are used.

Each wine is vinified and aged separately. The maceration period ranges from 15 to 28 days. Rodolphe continues the tradition of aging the Chinons in neutral oak casks that are more than 10 years old. Today, their cellar houses 900 barrels and is the largest in the region. Maturation takes place over 18 months in three huge caves cut into the limestone cliffs, protected from light and at a constant temperature of 56 degrees and 85% humidity. Racking is done from barrel to barrel, in the traditional method, which helps to clarify the wines along with a later fining with egg whites. There is no filtration.

It was in 1693 that our ancestor, Mathurin Botreau, bought his first parcel of vines. Thus began our family's continuous cultivation of vines in Chinon across fourteen generations up to today.

CHINON CLOS D'ISORE

This parcel is situated in the enclosed vineyard of the Chateau d'Isore, completed in the 17th century. The ancient cellar of the Chateau is located beneath the vines. The 3 hectare vineyard was fully planted in 1938 with a selection *massale*, which is largely intact to this day. The soil is a mix of clay and limestone and the exposition of the sloping vineyard is north-west. The Clos d'Isore is aged for 12 months in 1-5 year old *barriques* on its fine lees and malolactic fermentation takes place in cask. It is a wine for long aging, and the taster will appreciate the wine's complex cassis and dark cherry qualities after at least 3 years in the cellar.

