Domaine de Thulon Chiroubles





Elegant, fine and racy... The ultimate female wine.

"The soul of a house is in its wine cellar."

Gomez de la Serna

Appellation: AOP Chiroubles

Vintage: 2021 Alcohol: 13%

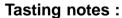
Grape varieties: 100% Gamay

Terroir: Very steep granite slopes, well-drained soil, exposed South to South-West.

Vines: Vines over 50 years old / Pruned in Goblet form / 9000 vine roots per ha / Yield of approximately 45hl/ha.

Vinification methods: Manuel harvesting / Whole harvest moderately pressed / Carbonic maceration and alcoholic fermentation in tanks.

Maturing: On fine lees / Light filtration before bottling at the Domaine in July.



Beautifil red cherry colour with purple reflections.

Very fragrant with aromas of flowers (peony and violets).

The mouth is round and silky with good length.

Pairing:

Can be served for aperitifs, or with fish or white meats...

Recommendations:

Serve at 15°C

Aging potential: 2 to 6 years



ANNIE & RENÉ, CARINE, LAURENT

Chiroubles