DOMAINE Grosbois
CHINON

LA CUISINE DE MA MÈRE
CHINON

WINE: La Cuisine de ma mère

GRAPE VARIETY: Cabernet Franc



TERROIR: A 14 hectare vineyard (34 acres) driven by organic agriculture and structured around three terroirs:

- Seven hectares (17 acres) and the only parcel from the *Pressoir* (the domaine), silica-clay soil, under limestone soil, on the gentle hillside which faces the Vienne. Directly south facing.
- Two hectares (five acres) in the lowlands of Cravant-Les-Côteaux, pebbly and sandy earth, alluvial terraces producing a lighter wine.
- Five hectares (12 acres) in the municipality of L'île Bouchard, with gravel-limestone soil.

VITICULTURE AND VINICULTURE:

- Hand harvested and completely de-stemmed.
- Vinified using indigenous yeasts.
- Aged in concrete *cuve*.
- Organic farming practices.

TASTING NOTES:
Red fruit notes of cherry and strawberry. Earthy notes of smoke and minerals. Spice notes of pepper, licorice, and cinnamon.

GREEN PRACTICES:

DEMETER CERTIFIED BIODYNAMIC® ECO CERT® Vin méthode Nature