

# *Benoit Chauveau*

## *Red Coteaux du Giennois*

### **Grape variety :**

Pinot Noir and Gamay, 30-year-old vines on average

### **Type of Soil :**

Blend of **Flinty Clay & Limestone Clay**

### **Wine-making :**

Maturing on fine lees

### **Tasting :**

A rich garnet color. Aromas of dark berries from outset. The mouth is structured and dense. The fruit is underscored by well-structured tannins, followed by an agreeable cherry note on the finish.

### **Food accompaniments :**

Grilled red meats, poultry in sauce

### **Characteristics :**

13.1 % Vol - <1 g/l résiduel sugar - 3.2 g/l total



**Vintage available :  
2018**

## **SARL BENOIT CHAUVEAU**

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Siège Social : Les Rouleaux 18300 COUARGUES - S.A.R.L. au capital de 5.000 EUROS

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