



**Hillside Wines & Spirits**  
Artisan Wines & Spirits Distributor

**Le Grand Bouqueteau**

**Chinon Red Cuvée Tradition**

**France**  
**Loire Valley**

**Cabernet Franc**



**The History**

The vineyard of Grand Bouqueteau really exists since 2003. Since the first vintage, the vineyard has been awarded with two Liger d'Or in Angers and a Gold medal in Paris for the 2003 vintage.

These awards are the result of several years of reflexion in order to produce high-class wines in AOC Chinon. The vineyard was created to respect four strong ideas: Diversity and quality of the soils, Quality vine and roots in relation with our soil, Good control of the vine with high training and good leaves exposition, Separate vat for each piece of land (A lot of small vinification before blending).



**The grape**

100% Cabernet Franc.



**Tasting note**

Color: Dark deep red. Round, fruity with soft tannin, that Chinon shows some dried fruits aromas without being on the green side. Intense acidity.



**Food Pairing**

White meat, game, bird, red meet in sauce, cheese, BBQ, salads or by itself. Serve between 14-15°C. (60 to 62°F).

Order Desk: 800 946-3664

[www.hillsidewinesspirits.com](http://www.hillsidewinesspirits.com)

