Marc Plouzeau 2021 Chinon Vieilles Vignes

WineWise Code	FMP-CHI21
Country	France
Region	Loire
Color/Style	Red
Farming Practices	Certified Organic
Varieties	Cabernet Franc
ABV	13
Acidity	3.4
Closure	Natural Cork
Case Size	12x750
Pricing	Discountable
Maceration	4 weeks in tank
Destemming	Complete
Fermentation Vessel	Stainless Steel
Fermentation Duration	10 days
Aging Method	Used Barrique
Aging Duration (months)	10 months
Filtered	Yes
Fining Agents	None
Yeast	Native
Malolactic	Yes
Added Sulfur	Yes, 30ppm
Soil Type	Calcareous
Elevation (meters)	80
Vineyard Aspect	South
Vine Age	40
Yields (hl/ha)	35
Vine Training	Guyot double
Picking	Hand-harvested

Notes from the producer:

The property, Chateau de la Bonnelière, has belonged to the Plouzeau Familly since 1846. My father, Pierre, bought it from his uncle and renewed the property, replanted the vines and built a new winery. My grandfather started the Plouzeau company as a wine merchant without vineyards. My father took over the family company in 1949. He bought 2 properties, the Domain de la Garreliere in 1973 and Chateau de la Bonnelière in 1979 I took over the Chateau de la Bonnelière with 12ha in 1999 and began organic farming.



WineWise Notes:

The magic that Fílipa wreaks on the recalcitrant Baga has to be tasted to be believed. Inspired by burgundy, she tames the beast and offers us a wine of breathtaking perfume and improbably silky texture. A wonderful The uncanny resemblance to the long admired Ch. de la Bonnelière is not coincidental. Brilliant old-vines, big-time Chinon. Drink now or keep 20 years.

Pierre Plouzeau was a visionary man who, in his all-too-short life, created a négociant business like no other while running his own two domaines as well. His sons, François and Marc, are worthy successors, both firmly committed to the rigorous joys of bio-dynamic farming. Marc, who took over the family's historic Chinon property, Ch. de la Bonnelière, also functions as a négociant, working with a small number of top-quality growers to produce a range of dependable Loire classics. He goes from strength to strength as the years pass.

