

Marc Plouzeau 2024 Chinon Rosé

WineWise Code	FMP-CMR24
Country	France
Region	Loire
Color/Style	Rosé
Destemming	Complete
Fermentation Vessel	Stainless steel
Additional Fermentation Notes	Fermentation duration: 15 days
Aging Vessel	100% Stainless Steel
Aging Duration (months)	6 months
Filtered?	Yes
Fining Agents	None
Yeast Protocol	Native
Malolactic Conversion	No
Additional Maturation Details:	Lees contact: 6 months
Added Sulfur	Yes, 50 ppm
Varieties	100% Cabernet Franc
ABV	12
Acidity	4.9
pH	3.20
Closure	Natural cork
Annual Production	1300 cases
Certified Vegan	No
Primary Vineyard Name	Domaine de la Croix Marie
Soil Types	Gravel
Elevation (meters)	10

WineWise Notes:

Those who followed the long-running Devants de la Bonnelière Touraine Rosé will know what a deft hand Marc has with rosé wine. This latest example is a step-up appellation-wise and offers the familiar thrill of Cabernet Franc gone pink. Poised between earth and fruit, it presents a drier, tangier and arguably more food-friendly rendition of the genre than is typical in France.

WineWise Notes on Producer:

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.



Notes from the Producer:

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.

