

Gilbert Chon 2022 Cabernet Franc 'Le Tristan'

WineWise Code	FCH-CFT22
Country	France
Region	Loire
Color	Red
Case Size	12x750
Vintage	2022
ABV	12.5
Acidity	3.2
Residual Sugar	1
Closure	Synthetic Cork
Annual production	750
Varieties	100% Cabernet Franc
Maceration Notes	50% Thermovinification, 50% Cuvaision (Traditional Maceration) 3 weeks
Destemming	Complete
Fermentation Duration	15 days
Filtered	Yes
Yeast	Cultured
Malolactic	Yes
Added Sulfur	Yes, 25mg/L
Vineyard Name	Chateau de la Jousseliniere, Clos de la Chapelle
Soil Type	Schist
Elevation (meters)	10
Vineyard Aspect	Northeast
Vine Age (years)	70
Vine Yields (hl/ha)	50
Farming practices	Conventional
Vine Training Notes	Taille Guyot Simple non Palissee
Grape Picking	Machine

WineWise Notes:

The Chon brothers cultivate a patchwork of crus that show the subtle but clear distinctions of terroir that exist in this popular but little-understood area. They make impeccably clean, vividly expressive wines at reasonable prices, and have been hailed by David Schildknecht as offering exceptional quality and value.

Little did we know that les frères Chon also make an unspeakably delicious and soft Cabernet Franc that offers all the uncomplicated charm of which this grape is capable. As might be expected, the sunny generosity of 2022 imbued this often-lightweight wine with an uncommon degree of sheer fruitiness. And what a bargain!



Notes from the producer:

Located 12 km (7.5 miles) east of Nantes, the Château de la Jousselinière is a quality center of Nantes wine-making, as grapevines have been growing there since 1643. The subsoil is made of granilite and friable schists that can be seen on the surface of the hillsides. The roots of the grapevines go down very deep in the soil, and only after several meters do the roots of the grapevine find the essential elements it needs.

The CHON Family began work in Burgundy vineyards around the 1690's. After the dreadful frost of 1709 that destroyed a big part of the french vineyards, Mathurin CHON left his native soil and following the Loire, settled near Nantes. Using a burgundian grapevine, the Melon, he then started producing Muscadet. While respecting the family traditions, Gilbert CHON & sons today use modern techniques (temperature controlled fermentation, cold stabilization, vacuum bottling and corking, etc.) to improve wine quality and extend their aging.

