

LOIRE

CHINON: DOMAINE CHARLES PAIN CUVÉE PRESTIGE

Domaine Charles Pain

TASTING NOTES

Tannic structure from a long fermentation. Placed in oaked barrels for 4 to 6 months, it gives round and complex tannins.

WITH FOOD

Beef, Cheese

VINTAGE	2023
REGION	Loire
APPELLATION	Chinon
GRAPES	Cabernet Franc
KEEPING	Drink within 7 to 9 years of bottling.
VINIFICATION	Aged in old oak barrels for 4 to 6 months.
VITICULTURE	Made by a Independent Vineyard (Vigneron Independant), Organic Wine, Uses High Environmental Value Farm products in production.
BOTTLE	75cl
VOLUME	13.0%



DOMAINE CHARLES PAIN

Domaine Charles Pain is located in the heart of Touraine, on the right bank of the Vienne to the east of the town of Chinon. It's in 1987 than Charles Pain started with 8 hectares. Through hard work and passion, the Domaine is now 55 hectares, with 8 cuvées which express the Cabernet Franc and Chenin Blanc and the terroir of Chinon, while preserving the biodiversity in the vineyard.