

Domaine de Thulon Chiroubles



Elegant, fine and racy... The ultimate female wine.

*"The soul of a house is in its wine cellar."
Gomez de la Serna*



Appellation: AOP Chiroubles

Vintage: 2021

Alcohol: 13%

Grape varieties: 100% Gamay

Terroir: Very steep granite slopes, well-drained soil, exposed South to South-West.

Vines: Vines over 50 years old / Pruned in Goblet form / 9000 vine roots per ha / Yield of approximately 45hl/ha.

Vinification methods: Manuel harvesting / Whole harvest moderately pressed / Carbonic maceration and alcoholic fermentation in tanks.

Maturing: On fine lees / Light filtration before bottling at the Domaine in July.

Tasting notes :

Beautiful red cherry colour with purple reflections.

Very fragrant with aromas of flowers (peony and violets).

The mouth is round and silky with good length.

Pairing:

Can be served for aperitifs, or with fish or white meats...

Recommendations:

Serve at 15°C

Aging potential: 2 to 6 years