

# Dom Dozon Chinon 'Clos du Saut au Loup'

## THE FACTS

COUNTRY: France

REGION: Loire

APPELLATION: Chinon

CEPAGE: 100% Cabernet Franc

WINEMAKING: After harvest the grapes go through a cold maceration, then fermentation takes place in fiberglass tanks

ALCOHOL BY VOLUME: 13.0%

ANNUAL PRODUCTION: 1800 cases

## THE STORY

Domaine Dozon is located south of Chinon, on the left bank of the Vienne. Originally a traditional livestock and produce farm, they turned to viticulture with the acquisition of 12.5 acres within the renowned Clos du Saut au Loup in the early 20th century. Eric Santier, a Chinon native, purchased the Domaine in 2013 from Laure Dozon with the help of the esteemed Baudry family for whom he had worked. Some of the older, less desirable barrels were discarded and replaced with fiberglass tanks. Santier now seeks to make more pure and fresh expressions of wine from his village.

## THE ADJECTIVES

OVERALL: Rich & Spicy

AROMAS / FLAVORS: Plum skin, raspberries, blackberry, capsicum, herbal notes & a direct fruitiness

MOUTHFEEL: Textured with soft tannins

## THE SELLING POINTS

Highly rated, complex Chinon

AWARDS: 91pts Wine Enthusiast, 90pts Wine Advocate

SUSTAINABILITY: Green Practicing, Minimal Intervention / Augmentation, Natural Fermentation

PAIRINGS: Braised beef or game, meat in mushroom sauce

