

# Marc Plouzeau 2015 Chinon Vieilles Vignes

WineWise Code	FMP-CHI15
Country	France
Region	Loire
Color	Red
Alcohol by Volume	13
Acidity	3.5
Residual Sugar	0
Closure	Natural Cork
Varieties	Cabernet Franc
Maceration Notes	4 weeks in tank
Destemming	Complete
Fermentation vessel	Stainless Steel
Fermentation duration	10 days
Aging method	Used Barrique 100%
Aging duration (months)	10
Filtered?	Yes
Fining agents	None
Malolactic	Yes
Added Sulfur	Yes, 40 mg/L
Vineyard Name	Domaine de la Croix Marie
Soil Type(s)	Calcareous
Elevation (meters)	50
Vineyard Aspect	South
Vine age (years)	50
Vine Yields hl/ha	40
Farming practices	Organic
Grape Picking	Hand-harvested

## Notes from the producer:

The property, Chateau de la Bonnelière, has belonged to the Plouzeau Family since 1846. My father, Pierre, bought it from his uncle and renewed the property, replanted the vines and built a new winery.

My grandfather started the Plouzeau company as a wine merchant without vineyards. My father took over the family company in 1949. He bought 2 properties, the Domaine de la Garreliere in 1973 and Chateau de la Bonnelière in 1979 I took over the Chateau de la Bonnelière with 12ha in 1999 and began organic farming.



## WineWise Notes:

The uncanny resemblance to the long admired Ch. de la Bonnelière is not coincidental. Brilliant old-vines, big- time Chinon from a landmark vintage. Drink now or keep 20 years.

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.

