

# SPIEGEL & PEACH

EST 2020



## Domaine de la Semellerie

### History of Domaine:

Fabrice Delalande is the 6th generation to make wine here, joining his father in 1989

### Vineyard holdings in hectares:

45ha of 20-30 year old Cabernet Franc vines, mostly on slopes

### Organic/biodynamic certified or principles?

They have HVE certification (High Environmental Value) which has strict requirements around biodiversity, environmental impact, and additions of fertilisers

### How many wines produced in total? How many bottles produced?

4 - main Chinon cuvee, rose, and 2 old vine cuvees raised in oak

### Description of soils/climate:

Some of the best vineyard sites in Chinon, with high altitude location and good exposure, they are relatively cool but with lots of sunlight. Soils are stoney/clay which provide warmth/ripeness as well as good drainage.

### Brief description of viticulture practices:

Low yields, practice green harvests to keep production low and quality high. Hand harvested to pick each bunch at optimum ripeness and avoid the need for corrections in the winery

## Wines

### Destemming? Skin contact? Pressing method?

Rose  $\frac{2}{3}$  saignee and  $\frac{1}{3}$  pressurage direct

### Fermentation vessel? Natural yeasts used?

Stainless steel.

### Describe maturation vessels used. How long?

Cement for red, stainless for rose.

**Fining? Filtration? (vegan?)**

The wines are vegan friendly but not certified

**Residual sugar (or dosage)/acidity/Sulphur levels?**

**Tasting notes (S&P):**

Chinon Rouge 2019 - Crunchy, red and black fruits with a hint of raspberry leaf and graphite. Perfect ripeness and freshness with classic Cabernet Franc qualities. Medium bodied and delicious served a little bit chilled.

Chinon Rose 2020 - Dry and mineral with berry fruit and lip-smacking acidity. Clean, refreshing, and everything you could want from a rose!