

# the wine trust

HERITAGE • TRADITION • CRAFT



## Athletes du Vin

**Owner:** Cooperative / Négociant project

**Country:** France

**Region:** Loire Valley

**Founded:** 1999

**Annual Production:** 15,000cs

**Description:** Athletes du Vin is a cooperative négociant project involving a number of the top winemakers in the Loire Valley with the goal of producing wines that are representative of the appellations and varieties found along the Loire and offer compelling value. The wines are vinified by the members of the cooperative using either their own grapes or grapes produced by friends and neighbors in a minimalist and expressive style.

## Wine Notes – 2019 Athletes du Vin Chinon

The young winemakers behind the Athletes du Vin cooperative négociant project are among the best-known and most respected Loire Valley vigneron of their generation, including Thierry Germain, Pierre Breton and Matthieu Vallee (of Chateau Yvonne). Using their own grapes or grapes grown by neighbors and friends, these superb winemakers vinify the wines in their own facilities, with the shared goal of producing wines that faithfully represent the varied terroirs of the Loire Valley and offer superb value. The 2019 Chinon comes from 25 year old vines growing in sandy clay, limestone and flint soils from varying plots throughout Touraine in the mid-Loire Valley. Crisp and light on its feet, the wine features clean and pure red fruit and berry notes which are balanced by a notable structure and a long, expressive finish.

## Technical Specifications

<b>Varietal Composition:</b>	100% Cabernet Franc
<b>Vineyard Region:</b>	Loire / Touraine
<b>Vine Age / Density:</b>	35 year old vines on average
<b>Production Volume:</b>	8,000 cases produced
<b>Vineyard Characteristics:</b>	Various plots – sandy clay, limestone and flint
<b>Wine-Making / Vinification:</b>	Hand-harvested, 3 week fermentation in concrete tanks to preserve pure fruit flavors and minerality Aged in 60 hL oak vats for 6 months for structure, bottled immediately thereafter
<b>Alcohol / Volume:</b>	12.5%
<b>Residual Sugar:</b>	0.0 g/L