

the wine trust

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Athletes du Vin Background Info

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 – 2020 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, using their own expertise and minimal intervention methods. However, they share the goal of producing wines that both represent the varied terroirs of the Loire Valley and offer superb value for money. The 2020 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

Varietal Composition:	100% Cabernet Franc
Vineyard Region:	Loire / Touraine
Vine Age / Density:	25 year old vines on average
Production Volume:	10,000 cases produced
Vineyard Characteristics:	Various plots – sandy clay, limestone and flint
Wine-Making / Vinification:	Hand-harvested grapes, 3 week native yeast 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
Alcohol / Volume:	12.5%
Residual Sugar:	0.0 g/L