

Chinon Tasting by Terroirviner

October 2025



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Vem är jag?

Philippe Saillard – Terroirviner

Startade vinbutiken Terroirviner i Colmar (Alsace) 2014

Säljer vin till privata kunder i Sverige via **distansförsäljning**, inklusive svensk alkoholskatt och moms

Specialiserat på franska viner från små hantverksproducenter

Nya lanseringar ca var 3:e vecka

Prenumerera på nyhetsbrev och få info om nya lanseringar!



Who am I?

Jean Lemaignan – Sales Director

Partner at Domaine de la Chapelle

Former architect

In 2013, I started importing organic wines in México

In 2015, I went back to school and enrolled in Vintage Master

France / Spain / Italy (where I lived and worked for 2 years)

From 2018 to 2024, I worked for various Champagne houses

Why joining this Loire Valley project?

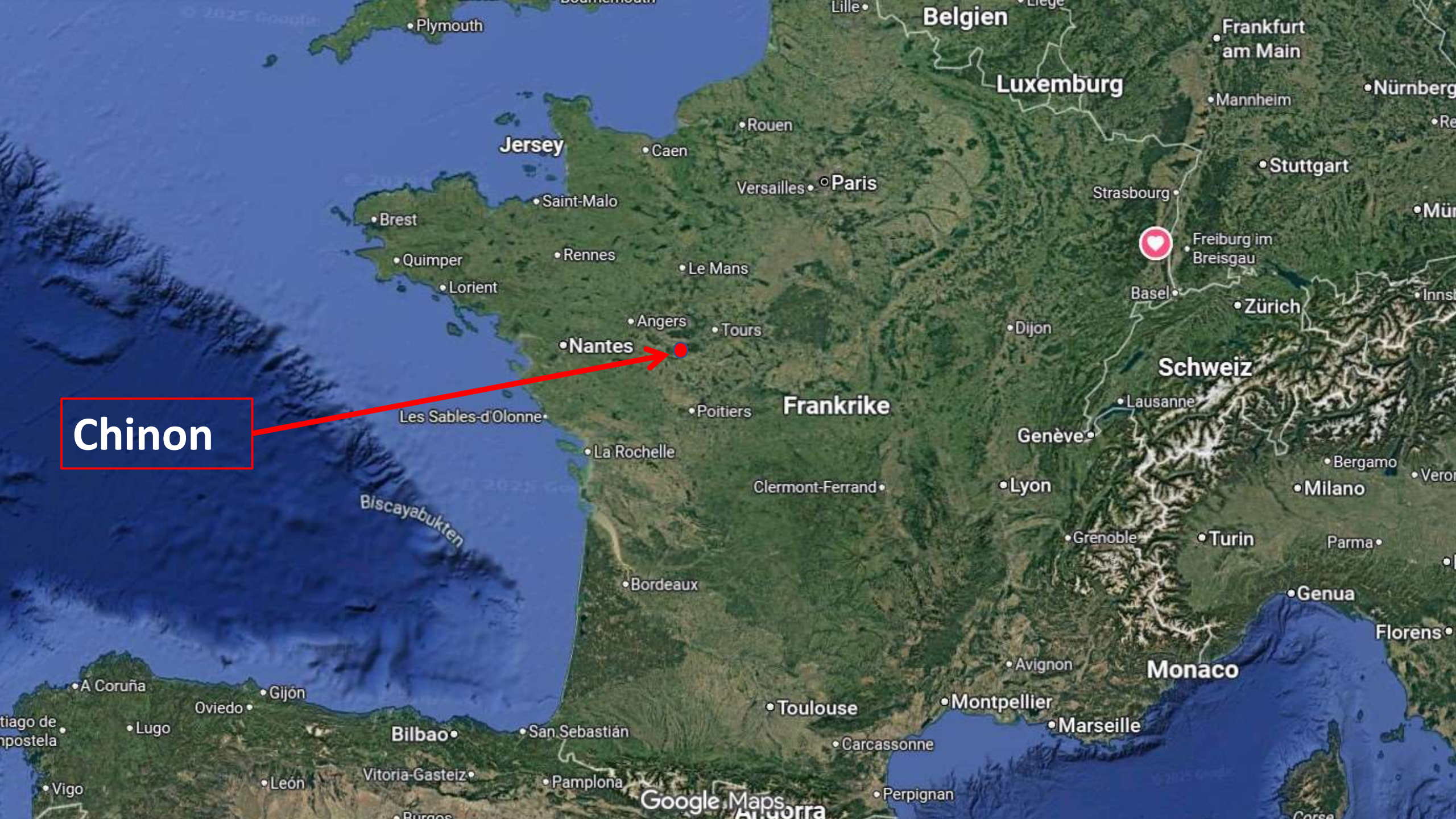
Fantastic region

Great wines and food

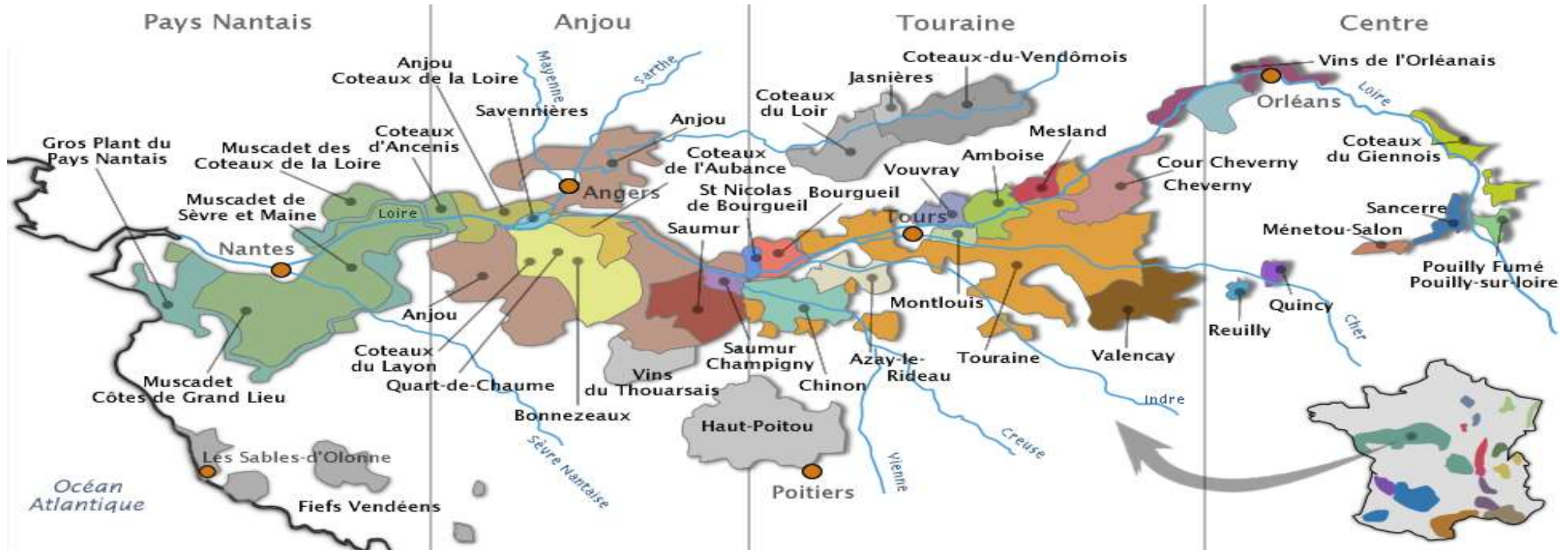
Kind of a crazy project to launch!



Chinon



Loire Valley map



Chinon: The iconic red wine in Loire

CabFranc paradise!

Famous wine region since Middle Ages.

Temperate, maritime climate. But warmest and driest climate in the Loire Valley

Vineyard surface: 2360 hectares (largest red wine appellation in Loire)

95% cabernet franc

5% chenin

Average yearly production: 96 500 hectolitres (12,5M bottles)

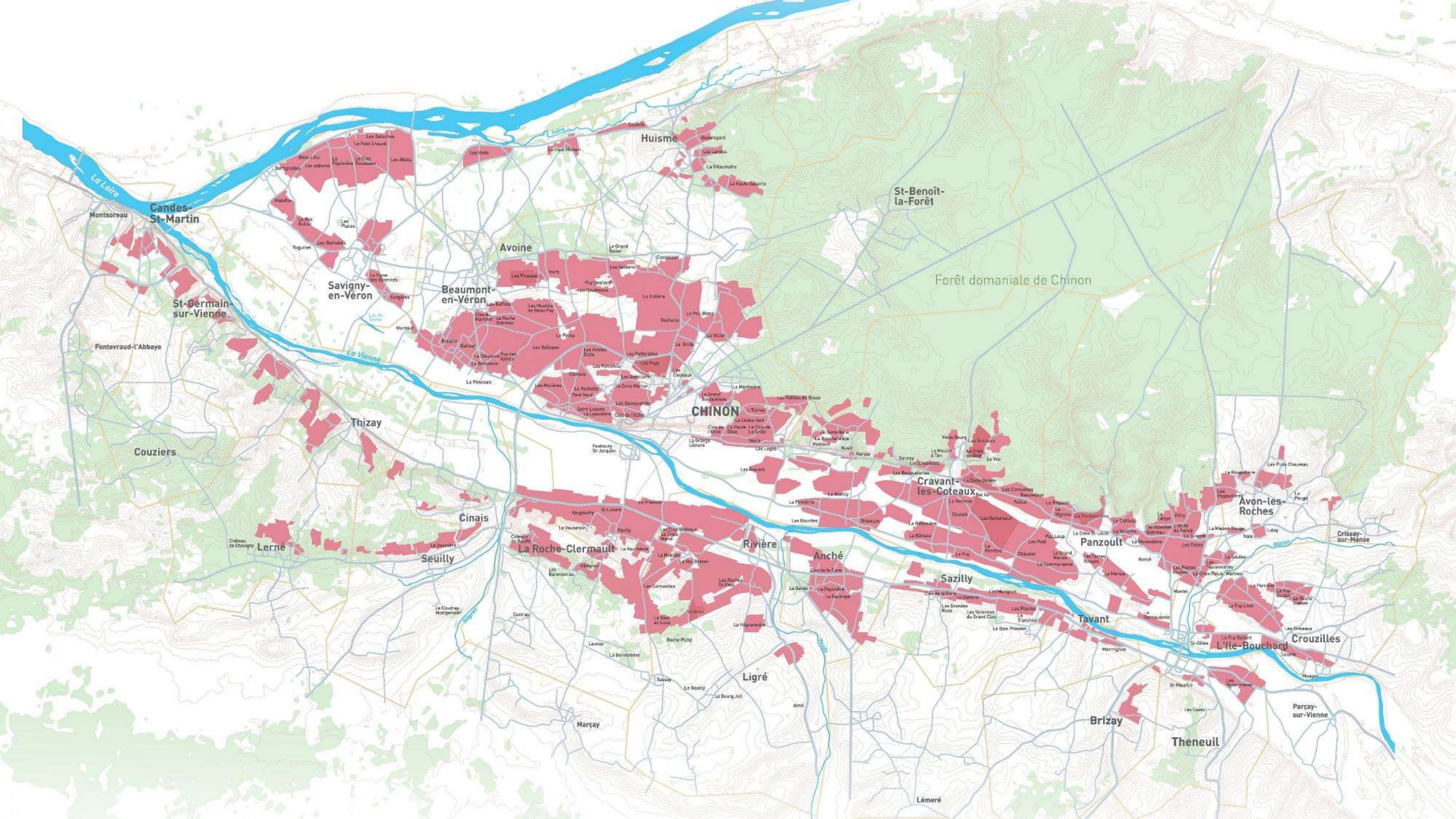
170 producers

26 communes (within 20 km around Chinon)

Wines: red ($\approx 95\%$), rosé ($\approx 4\%$) white ($\approx 1\%$)

3 main terroir types : gravel-sand, clay-sand near river, Tuffeau on the hillsides





Do you know him?

François RABELAIS

Chinon's most famous son, he is a French writer (1483 – 1553)

Author of Pantagruel and Gargantua, celebrating art of sharing, cooking, eating and drinking as a humanist quality.

Often perceived as huge, gigantic and exuberant with the pleasures of life.

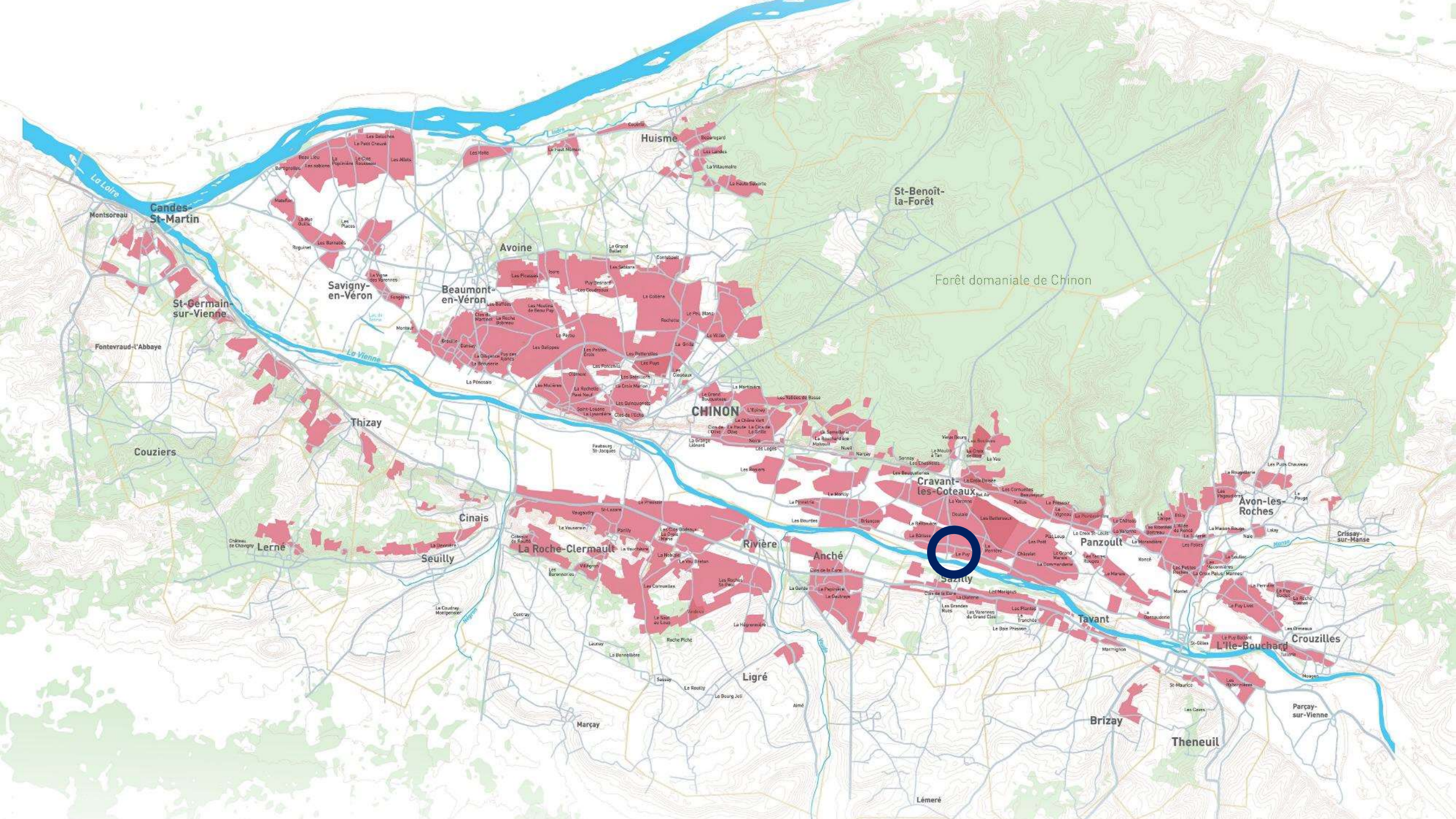
Give words: *rabelaisian* and *gargantuan*.

The wines from Chinon?

The exact opposite of that!

Delicate, soft, light and fruity usually





Domaine de la Chapelle & Domaine Jourdan

Two brands for a same terroir

Located in Cravant-les-Coteaux, east of Chinon

18 hectares (organic and biodynamic)

16,5 ha Cabernet Franc

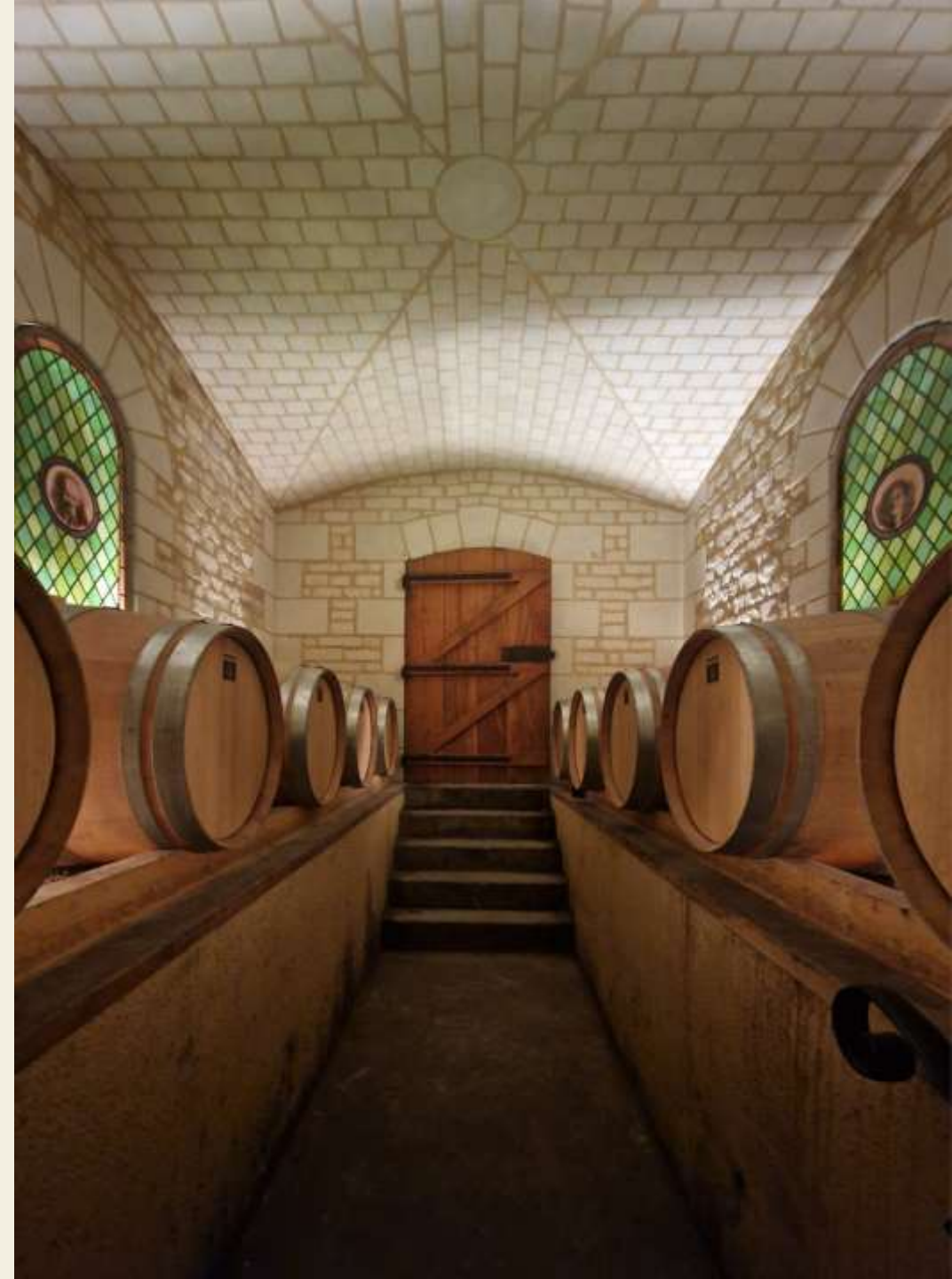
1,5 ha Chenin

20 plots

Production capacity: 100,000 bottles (much less in recent vintages...)

A variety of soils, vineyard location and ageing vats

Organic since 2000 (officially certified 2011), biodynamic (Demeter) since 2015



Domaine de la Chapelle & Domaine Jourdan

Ownership history



Philippe Pichard

- Domaine de la Chapelle
- 1983 – 2012
- Pioneer in Chinon, converted to biodynamic farming



Francis Jourdan

- Domaine Jourdan
- 2012 – 2022
- Increased estate size and planted chenin



Laurent Dumas

- Domaine de la Chapelle
- 2022 -
- Ambitious owner with big dreams for Chinon and the estate

The estate & the Vienne river



The 2024 floods (one of them...)



« La Croix Boissée » plot



Classic alluvional soil plot



Old vine cabernet franc



Hand-harvesting



Sorting the bunches



Vinification in big oak barrels



Pumping-over cabernet franc



Devatting



Oak barrels room



Cédric
Monory



The Team



A word about Chenin

It's hard not to love **Chenin Blanc**'s diversity; sparkling sensations, crisp dry whites, oaked full-bodied delights, and sweet treasures with aging potential.

Also known as: Steen, Pineau

On the nose, Chenin Blanc often shows distinctive quince, apple, or apple skin aromas. Depending on whether the grapes are picked later in the season or even if they undergo Noble Rot, you can expect to find ripe pineapple, orange peel, honey, and dried chamomile.

On the palate, Chenin Blanc delivers high levels of zingy acidity no matter the style. It's like Riesling's acidity meets Chardonnay's body and texture. Wines range from bone dry to lusciously sweet, light-bodied to unctuous and creamy. Few grapes have such an expanse of flavors and styles as Chenin Blanc.



Quince



Yellow Apple



Pear



Chamomile



Honey

Les Grands Bournais

Domaine Jourdan

White | 100% chenin | 2024

Technical Information

Hand-harvested chenin from a plot located in Brizay (east of Chinon). Clay and sandstone soil, on top of a hill.

Vine age: 10 years

Spontaneous fermentation begins in a stainless-steel tank before transfer to 400L oak barrels (50%) and concrete egg (50%).

Ageing on lees for 12 months

Alc. Vol. : 13% | Yield: 50 hL/ha

2024 vintage description

Difficult vintage. During winter and early spring, the Vienne River flooded numerous times, regularly submerging the vineyards. Severe outbreaks of mildew in late spring, requiring numerous sprayings. Cool summer with slow berry maturation. Chenin retained good acidity and concentration. Late harvest, at the end of September.

Characteristics

Platina color. Pears, quince, hints of almonds, white flowers, linden, slight honey, minerals.

Medium-bodied, very crisp, with very refreshing finish. Ageing potential: 5 years.

Pairing ideas

Think of it as a Sancerre-like wine for its energy and salinity, and a Burgundian for its generosity : roast chicken, sole meunière, fresh goat cheese, raclette, fig risotto, lemon-yuzu tart



Les Grands Bournais



La Croix Boissée

Domaine de la Chapelle

White | 100% chenin | 2023

Technical Information

Hand-harvested chenin from an iconic plot in Cravant-les-Coteaux

Vine age: 15 years

Spontaneous fermentation begins in a stainless-steel tank before transfer to 400L oak barrels (2/3 of new oak)

Ageing on lees in oak barrels for 20 months

Alc. Vol.: 13% | Yield: 38 hL/ha

2023 vintage description

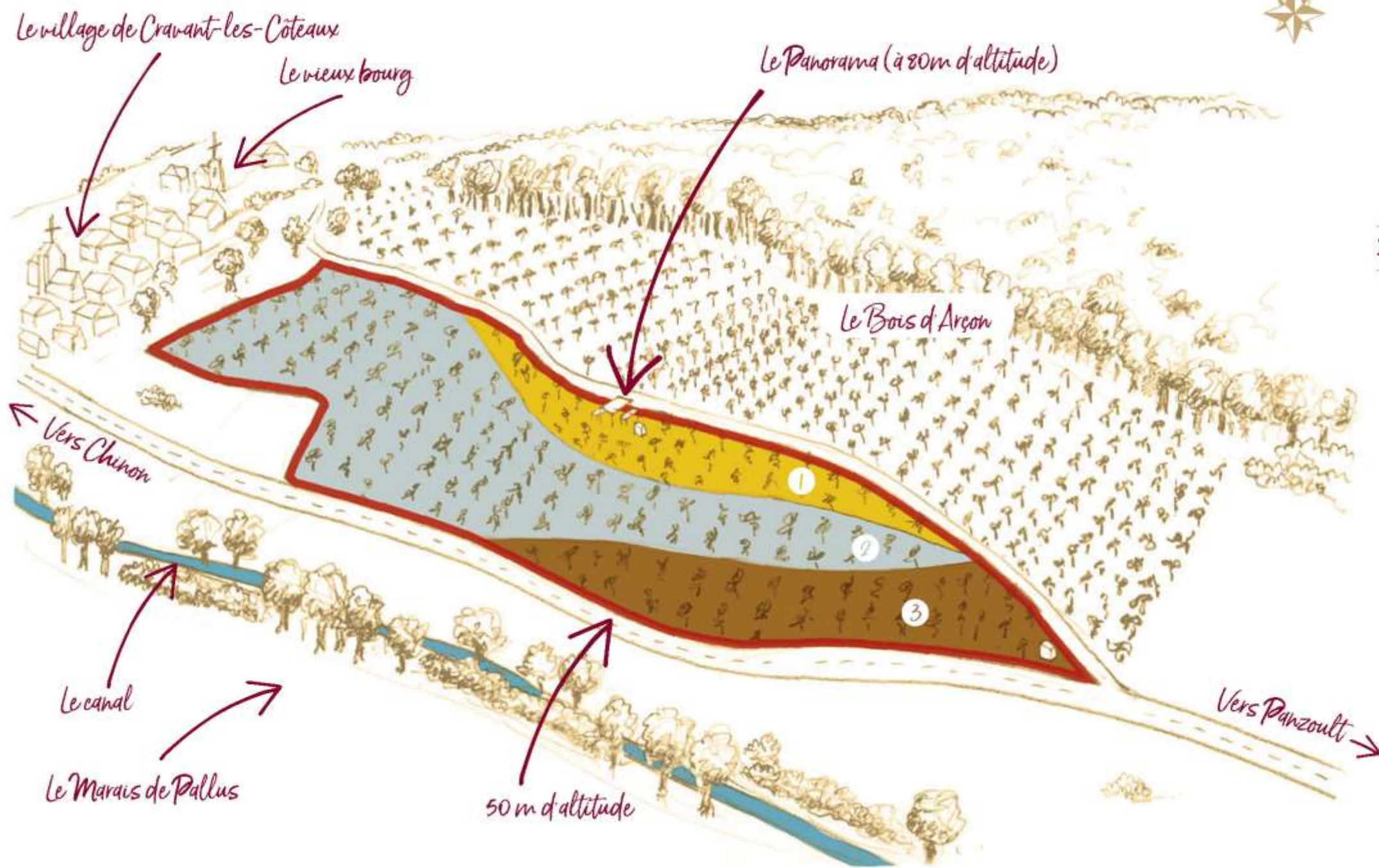
What a difficult and exhausting vintage for winegrowers!

The vintage was marked by a succession of hot, humid periods interspersed with drier, cooler spells. There was significant pressure from mildew, and the end of the ripening process was complicated by low temperatures. The harvest had to be rigorously sorted. The result is wines that are very typical of the appellation: good acidity, freshness, and relatively low concentration. In the cellar, the winemaker's skill lay in working the vintages to structure the wines without masking the crispness of the fruit.

Pairing ideas

Elegant sea dishes: mussels with saffron, meunière trout, goat cheese bites





La Croix Boissée



A word about Cabernet Franc

Cabernet Franc is a parent grape of Merlot, Cabernet Sauvignon, and Carménère and gives them a hint of mint or green bell pepper. Depending on where it grows, it can be lighter or bolder, but it is always tasty.

Also known as: Breton, Bouchet

On the nose, Cabernet Franc has a distinctive herbaceous and bell-pepper aroma. It can also smell like red fruits and sometimes even pencil lead. In cooler climates, you'll find violet notes, and in warmer climates, expect dried fruit flavors and cayenne pepper notes.

On the palate, Cabernet Franc has high levels of zesty acidity. It also can have relatively high tannins, though less than Cabernet Sauvignon. Wines from cooler climates have slightly lower tannins; you'll find more tannins in warmer climates.



Strawberry



Raspberry



Bell Pepper



Crushed Gravel



Chili Pepper

Les Gravinières

Domaine Jourdan

Red | 100% cabernet franc | 2023

Technical Information

Hand-harvested cabernet franc (mix of a wide variety of plots)

Vine age: 45 years

Spontaneous fermentation in concrete tank with a short maceration

Ageing in concrete tank for 6 months

Alc. Vol.: 12,5% | Yield: 45 hL/ha

2023 vintage description

Difficult vintage. Succession of hot, humid periods interspersed with drier, cooler spells. Significant pressure from mildew. The end of the ripening process was complicated by low temperatures. The harvest had to be rigorously sorted. Result: wines that are very typical of the appellation, with good acidity, freshness, and relatively low concentration. Winemakers had to extract just the right amount of structure, without masking the fruit's crispness.

Characteristics

Ruby colour. Redcurrants, strawberries, sour cherries, red flowers, herbs, underbrush, minerals. Medium bodied, velvety tannins and refreshing finish. Ageing potential: 5-10 years.

Pairing ideas

Light meat, charcuterie, aged goat cheese, tuna and salmon...



Les Lutteurs

Domaine de la Chapelle

Red | 100% cabernet franc | 2023

Technical Information

Hand-harvested cabernet franc (plots: “Doulaie” and “La Bellonnière”)

Vine age: 60 years

Spontaneous fermentation in concrete tank with a short maceration

Ageing in ample truncated-cone oak tanks (new oak)

Alc. Vol.: 12% | Yield: 35 hL/ha

2023 vintage description

Difficult vintage. Succession of hot, humid periods interspersed with drier, cooler spells.

Significant pressure from mildew. The end of the ripening process was complicated by low temperatures. The harvest had to be rigorously sorted. Result: wines that are very typical of the appellation, with good acidity, freshness, and relatively low concentration. Winemakers had to extract just the right amount of structure, without masking the fruit’s crispness.

Characteristics

Dark ruby. Redcurrants, blackcurrants, cherries, plum, herbs, pepper, black tea, hints of licorice, subtle oak, graphite. Medium+ bodied, dense palate, velvety tannins and long fresh finish.

Ageing potential: 5-10 years.

Pairing ideas

Delicate, not too powerful meat dishes. Porc, poultry, veal etc. Asian gastronomy is fantastic here. Chocolate and red fruits desserts BUT NOT TOO SWEET!!



Les Trois Quartiers

Domaine Jourdan

Red | 100% cabernet franc | 2016

Technical Information

Hand-harvested cabernet franc from 3 separate plots. Clay and siliceous soils.

Vine age: 50 years

Spontaneous fermentation in old oak “foudres” and 20 days maceration

Ageing in concrete vats (50%) and oak barrels (50%)

Alc. Vol.: 13% | Yield: 35 hL/ha

2016 vintage description

Difficult vintage. Frost on the nights of 26-27 April. Heavy rains in May and June. Catastrophic outbreaks of mildew. Drought and high temperatures in July and August. Fine September weather saved the vintage. Frech, vibrant, classical wines were made from the grapes that survived. Overall, the quality of the wines is disconcerting. The late season really made the wines. Good balance between ripeness och freshness, and excellent fruit purity.

Characteristics

Elegant, developed, with signs of maturity. Dried red berries, ripe cherries, plums, corn rose, pepper, hints of green bell pepper, earth, leather, vanilla, minerals. Medium+ bodied with still grippy tannins. Good length and freshness on the finish. Built for long ageing (10-15 years).

Pairing ideas

Prepared meat like braised duck breast, lamb chops, rabbit terrine.



L'Arcestrale

Domaine Jourdan

Red | 100% cabernet franc | 2017

Technical Information

Hand-harvested cabernet franc.

Vine age: 60 years

Spontaneous fermentation in old oak “foudres” and 25 days maceration

Ageing in used oak barrels for 18 months (1, 2, 3 years old)

Alc. Vol.: 13% | Yield: 35 hL/ha

2017 vintage description

Excellent vintage with low yields. A remarkably early vintage. After a cold winter seeing frosts in some areas, summer was faultless and harvest took place two weeks ahead from usual time. The wines are intense, pungent and vivacious, and are expected to age well.

Characteristics

Deep, ruby colour. Ripe cherries, cassis, plums, fresh herbs, compost, leather, cacao, graphite. Dense, medium- to fully bodied palate. Mature, firm tannins. Good length and freshness on the finish. Built for long ageing (15+ years).

Pairing ideas

Best companion here is game dishes, prime rib

Plays nicely with dishes with sauce (boeuf bourguignon), poultry



L'Arcestrale

Domaine Jourdan

Red | 100% cabernet franc | 2018

Technical Information

Hand-harvested cabernet franc.

Vine age: 60 years

Spontaneous fermentation in old oak “foudres” and 25 days maceration

Ageing in used oak barrels for 18 months (1, 2, 3 years old)

Alc. Vol.: 13,5% | Yield: 35 hL/ha

2018 vintage description

Excellent vintage. Cold and wet winter. Warm period in April during budburst. No frost. Very wet May and early June led to some mildew losses. Flowering went well in early June, and from mid-June the weather pattern became stable, with hot, dry and sunny weather. Hottest summer since 2003, and the driest since 1945. Mildew receded fastly. Sunny and dry weather during the entire harvest period, from end of August through October. Good quantity and quality. Clean fruit, with ample ripeness yet sustained by vivid acidity. The wines are set to age exceptionally well.

Characteristics

Deep, purple colour. Crème de cassis, forest berries, plums, herbs, mint, cacao, vanilla, minerals. Dense, medium- to fully bodied palate. Mature, firm tannins. Good length and freshness on the finish. Built for long ageing (15+ years).

Pairing ideas

Game dishes, prime rib. Plays nicely with dishes with sauce (boeuf bourguignon), poultry.



Tack!

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