

# Domaine Olga Raffault

## Wines



### A.O.C Chinon "Champ-Chenin" White

**Soil:** Clay and limestone

**Grape:** Chenin Blanc

**Vinification:** low pressure pressing of pre-sorted whole clusters which are then fermented at 20-22 C and kept on lees before bottling.



### A.O.C Chinon "Les Picasses"

**Soil:** Limestone and clay

**Grape:** Cabernet Franc

**Vinification:** Fermented and aged in 30Hl casks for 12 to 18 months.



### A.O.C Chinon "Les Barnabés"

**Soil:** Sand and gravel

**Grape:** Cabernet Franc

**Vinification:** Whole cluster crushed in vats. The must is gradually tempered down to 28C. After 15

days, the juice is transferred from the vats into 50hl casks for 4 to 6 months.