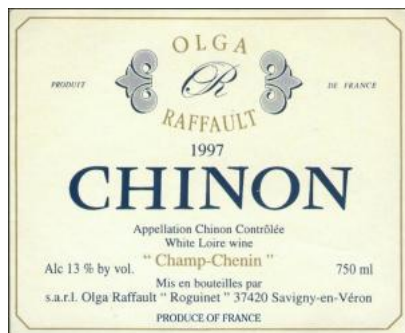


Domaine Olga Raffault

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.