

Domaine Paul Buisse Chinon Cabernet Franc Loire Valley France 2020

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2020

GRAPE Cabernet Franc/Blend

GEOGRAPHY Europe

COUNTRY France

LARGER REGION Loire Valley

SMALLER REGION Touraine

SUB REGION Chinon/Bourgueil/
Saint-Nicolas-de-Bourgueil

Rationale

Chinon is the appellation covering wines produced around the historic town of Chinon, in the central Loire Valley. This area has been producing wine for many centuries, and although wines of all three colors are made there, the focus is now very clearly on red wines. The typical, quintessential red Chinon wine is tannic, leafy, berry-scented, and made from the Cabernet Franc grape variety. Red Chinon wines vary in style from light-bodied and fruity (similar in many ways to good Beaujolais) to middleweight wines with well-structured tannins and complex notes of undergrowth, graphite, and spiced dark/blackberries. The latter style might be compared to Cabernet Franc-dominant wines from the cooler parts of Bordeaux. This range reflects an internal battle for the soul of the appellation - classic, modern, or somewhere in between.

Chinon reds strongly reflect the soil in which the vines were grown. The soils around Chinon can be divided roughly into three key types. The gravel-sand and clay-sand soils close to the banks of the Loire generate lighter, fresher styles, while those hillside sites rich in the local "tuffeau jaune" produce more full-bodied darker, richer, spicier wines with more cellaring potential. Paul Buisse, a family business for four generations, is today run by the Chainier family who have been producing wine in Touraine since 1905. The family was among the first to employ green practices in the area.

Sight

BRIGHTNESS Day Bright

CLARITY Clear

COLOR DEPTH Medium

COLOR Ruby

RIM VARIATION Ruby
Stained Tears: Low

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL Medium

TANNIN Medium

TEXTURE Round / Smooth

FINISH Med+

COMPLEXITY Med+

Aroma & Taste

RED FRUIT Red Currant • Red Plum • Red Raspberry • Red / Sour Cherry • Strawberry
Condition: Fresh, Ripe

BLACK FRUIT Black Raspberry • Black Cherry • Black Currant / Cassis • Mulberry *Condition: Fresh, Ripe*

FLORAL Lavender • Violet

GREEN VEGETABLE Jalapeño • Olive (Green) • Green Peppers

OTHER VEGETABLE Peppers (Red/Yellow) • Fennel / Anise • Beet / Beet Root • Rhubarb

HERBAL Rosemary • Tobacco Leaf • Laurel / Bay Leaf

OTHER SPICES Licorice (Black) • Licorice (Red) • Green Peppercorn

ORGANIC EARTH Forest Floor

INORGANIC EARTH Mineral / Rock • Chalk / Limestone • Flint / Slate

OAK AGING No