

Kit #168A • W3

Domaine Paul Buisse Chinon Cabernet Franc Loire Valley France 2023

Selected by: MTW Tasting Panel

Final Deductions

Rationale

VINTAGE 2023 GRAPE Cabernet Franc/Blend GEOGRAPHY Europe COUNTRY France LARGER REGION Loire Valley

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
 Bright

 CLARITY
 Clear

 COLOR DEPTH
 Medium

 COLOR
 Ruby

 RIM VARIATION
 Purple

Structure

Stained Tears: None

RESIDUAL SUGAR Dry ACID Med+ ALCOHOL Medium TANNIN Medium TEXTURE Lean / Tart FINISH Long COMPLEXITY High

Aroma & Taste

| RED FRUIT Red Currant • Red Plum • Red / Sour Cherry Condition: Under Ripe / Tart, Fresh, Ripe |
|---|
| BLUE FRUIT Huckleberry Condition: Under Ripe / Tart, Fresh |
| BLACK FRUIT Black Cherry Condition: Fresh, Ripe |
| FLORAL Violet • Lilac Condition: Fresh |
| GREEN VEGETABLE Olive (Green) • Green Peppers • Caper |
| OTHER VEGETABLE Rhubarb • Beet / Beet Root • Fennel / Anise |
| HERBAL Pine / Sap • Mint / Eucalyptus • Sage |
| OTHER SPICES White Pepper • Green Peppercorn • Star Anise |
| ORGANIC EARTH Truffle / Mushrooms • Turned Dirt / Potting Soil • Forest Floor |
| INORGANIC EARTH Chalk / Limestone • Mineral / Rock |
| ANIMAL Leather |
| OAK AGING No |
| CHEMICAL COMPOUNDS Volatile Acidity |
| PERCEIVED WINEMAKING CHOICES Partial / Whole Cluster |