



2010 Domaine de Pallus Chinon Grand Vin de Pallus

Rating	Release Price	Drink Date	Producer: Domaine de Pallus
91	NA	2016 - 2021	From: France , Loire , Chinon
Reviewed by	Issue Date	Source	Color: Red
Stephan Reinhardt	28th Oct 2016	227, The Wine Advocate	Type: Table

The 2010 Chinon Grand Vin de Pallus is an assemblage from two old parcels in the coteaux: Les Tiriots (0.43 hectares, with vines planted in 1974) and La Rougerie (0.48 hectares planted in 1952). The vines of Les Tiriots were planted in 1974 on tuff covered by a 30-centimeter layer of calcareous clayey/sandy soil, and according to Bertrand Sourdais, give "a lively, sprightly, savage and salty taste." The other parcel, Les Rougeries, was planted in 1952 on a clayey sand soil with iron-rich pebbles and a calcareous subsoil. The dark-colored 2010 shows first hints of maturity and offers a ripe and meaty, iron-scented black cherry aroma with mellow and partly baked, dark and red berries. Full-bodied, silky, tender and fresh on the palate, this is a fruit intense, elegant and vibrant red with a complex and persistent finish. The tannins are delicate, but very dense and give this still young Chinon a good aging potential.

Type: Table
Sweetness: Dry
Type: Table
Variety: Cabernet Franc