



2017 Domaine de Pallus Chinon La Croix Boissée

Rating

93

Release Price

NA

Drink Date

2024 - 2045

Producer: Domaine de Pallus

From: France , Loire , Chinon

Reviewed by

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Source

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Color: Red

Type: Table

Sweetness: Dry

Type: Table

Variety: Cabernet Franc

The 2017 Chinon La Croix Boissée is from pure limestone soils (tuffeau blanc) with just a 30-centimeter layer of sand on the 0.5-hectare plot that was planted in 1974 in the best south-facing part of the cru. The Boissée opens with a lovely, deep, intense and aromatic bouquet of ripe blue berries, blackberries and elderberries intertwined with very fine, fresh and elegant, in fact already silky-textured, tuff limestone and floral notes. Dense and silky on the generous and well-concentrated palate, this is a full-bodied and substantial Cabernet Franc with fine but firm tannins and the vibrant mineral tension of excellent terroir. This Chinon is wonderfully silky and juicy and structured by its finessed mineral acidity and fine, elegant tannins. The persistent finish is concentrated, tight and aromatic and indicates excellent aging potential. "I try to balance the wild expression of the soil and the wild expression of Cabernet Franc here," explains Bertrand Sourdis. The grapes were destemmed and fermented in an open wooden fermenter for about three weeks and aged in Burgundian barrels for 18 months. Total production: 1,600 bottles. Tasted in June 2021.