



## 2017 Domaine de Pallus Chinon Le Clos de Pallus

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Domaine de Pallus
92	NA	2021 - 2040	<b>From:</b> France , Loire , Chinon
<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>Color:</b> Red
Stephan Reinhardt	5th Aug 2021	August 2021 Week 1, The Wine Advocate	<b>Type:</b> Table

Made for the first time the 2017 Chinon Le Clos de Pallus is from 65-year-old Cabernet Franc vines planted on the sandy soils over limestone in the lieu-dit Pallus, which is located on the mid-slope terraces in Cravant-les-Côteaux. Fermented for three weeks in wooden casks and aged for 12 months in Burgundian barrels and for another six months in béton cuves, the 2017 reveals an intense and delicate, floral and slightly minty-scented, spicy bouquet of red and dark forest berries, licorice, black cherries, raw meat and toasty notes. The silky-textured Cabernet is pure, fresh and elegant on the palate, with mineral freshness and even lemon notes on the salty finish. This is an intense, refined and stimulating Chinon with fresh fruit and tight bit fine and elegant tannins. Total production: five barrels. Tasted in June and July 2021.

**Sweetness:** Dry

**Type:** Table

**Variety:** Cabernet Franc