



Philippe Alliet, Chinon Rouge, L'Huisserie, Touraine, France, '2022'

Product code: `5579

PRODUCER PROFILE

We are thrilled to work with Philippe Alliet, one of the icons of the Loire Valley.

It's a real privilege to be able to source these highly sought after wines, which originate from his small 17ha estate in Cravant-les-Côteaux, the location of some of the finest Cabernet Franc vineyards in the Loire. Inspired by his love for top Bordeaux, Philippe's goal is to make wines that share the same concentration, density and power using low yields of optimally ripe fruit with the grapes fully de-stemmed. All of his cuvées show great purity and balance and we are convinced that they have the ability to age for a decade or more.

VITICULTURE

Sourced from old vines rooted in the limestone and clay soils of the L'Huisserie vineyard, located on Chinon's prized south-facing slopes. Philippe Alliet farms organically, with low yields and meticulous vineyard work to enhance concentration and expression of place.

WINEMAKING

Fermentation takes place in temperature-controlled stainless steel vats using indigenous yeasts. Maceration is long and gentle to extract structure without harshness. Aged in French oak barrels, typically 30-40% new, for up to 18 months. The oak provides polish and ageing potential while allowing the terroir's mineral character to shine.

TASTINGNOTE

'L'Huisserie' is a refined and structured expression of Cabernet Franc from one of Chinon's most respected producers. Deep garnet in colour, the wine opens with an intense bouquet of black cherry, cassis, graphite, and dried herbs, laced with violet, pencil shavings, and a whisper of smoky cedar. On the palate, it is firm yet polished, with fine-grained tannins and a mouth-watering backbone of acidity. Flavours of ripe blackberry, dark plum, and crushed stones are layered with hints of tobacco leaf, cocoa nib, and black pepper. The finish is long, savoury, and earthy, showcasing both elegance and depth. A powerful but poised Cabernet Franc, built to age gracefully.

FOOD MATCHING

Grilled pigeon breast with red wine reduction or venison stew with wild mushrooms.



TECHNICAL DETAILS

Varieties:

Cabernet Franc 100%

Features

ABV: 14%

Colour: Red

Oak Ageing

Time: Up to 18 Months

Type: French Oak

% wine oaked: 100

% new oak: 30

Style: Still wine

Case Size: 12 x 75cl

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