Philippe Alliet, Chinon Rouge, Vieilles Vignes, Touraine, Loire, France, 2022

Product code: 5576

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

Domaine Philippe Alliet cultivates 19 hectares of organically farmed vineyards across Chinon's diverse soils. These range from gravel and sand on the alluvial terraces of the Vienne River to limestone and yellow Tuffeau on the hillsides, as well as flinty clays and sands on the plateau. This varied terroir plays a central role in shaping the individuality and depth of the wines. Philippe Alliet is a firm believer in organic viticulture, with a philosophy rooted in minimal intervention to allow the natural expression of the terroir.

WINEMAKING

Vinification involves a long maceration period with gentle punch-downs to gradually extract flavour and tannins. The wines are then matured for up to 18 months in a mix of barrels and tanks, now using just 20% new 500L oak barrels—down from a previous reliance on 100% new 225L barrels—ensuring a subtle oak influence. This careful approach enhances both early drinkability and ageing potential. The wines also benefit from ageing in the naturally temperature-stable environment of ancient cellars carved into the Tuffeau hillsides.

TASTINGNOTE

A deep crimson hue infused with violet highlights. The nose is polished and expressive, featuring ripe black fruits—blackberry, cassis—with graphite and spicy oak notes already well integrated. The palate is elegant, full-bodied and structured, with fine-grained tannins, vibrant acidity, and a long, mineral-tinged finish that speaks of ageing potential.

FOOD MATCHING

Ideal alongside grilled red meats like rib of beef or suckling pig, pigeon casserole, and hearty stews.

TECHNICAL DETAILS

Varieties:
Cabernet Franc 100%

Features:

ABV:
13%

Colour:
Red

Oak Ageing
Time: 18 Months
Type: 500 litre French oak barriques
% wine oaked: 100
% new oak: 20

Style:
Still wine

Case Size:
12 x 75cl