



FAMILLE
BOUGRIER
DEPUIS 1885

FB CONFIDENCES
Chinon Rouge AOP

Vintage
2022

Alcoholic content
13°

Residual Sugar
<3 g/l

Soil

Lower vineyard is grown on alluvial terraces located on the banks of the Vienne. They are composed of gravel and sand. Upper vineyard is grown on hills made of limestone hills of the Turonian period (yellow limestone). The Cravant Les Coteaux village also is made of clay-smith flint soils.

Vinification Process

An average vating allows this wine to get some roundness while extracting the fine tannins. Ageing of six months in thermo-regulated stainless steel vats on protective fine lees.

Tasting notes

A pretty garnet like color with purple reflections. Nose of red fruits, toasty and spicy notes with violet flower aromas. Structured palate with “griotte” aromas and structured light tannins.



Famille Bougrier is known today as one of the last family owned companies covering the whole Loire Valley, from Sancerre to Muscadet. Since 1885, six generations have been writing the Famille Bougrier story. Passionate about our terroirs, we master the art of fine wines with still the same passion and aim: offering the best expression of Loire Valley, keeping the highest respect of land and people. Our Confidences range highlights for each new vintage the best of our vineyards with a cuvee selection of our team and limited volumes. Each year, we decide which cuvee has the potential to enter the Confidences Range.

Food & Wine paring

This wine can be enjoyed with roasted meats, « charcuteries », or any good cheese. To be served at room temperature (15-17°).