





Domaine
Des Galuches

AOP Chinon
LOIRE VALLEY

ESTATE

Christian Millerand founded Domaine des Galuches in 1995 on his family's estate in Savigny en Véron in Chinon. The vineyards sit at the junction between the Loire and Vienne Rivers, an area known for gravel and sand soils that produce some of the best red wines in Loire. The "galuche stone" soils produce fruity red wines of power and elegance. Today, Christian's son, Cédric, helps manage the vineyard, which is certified organic and benefits from a temperate climate.

VINIFICATION

The grapes were harvested 100% by hand in small crates, then de-stemmed and immediately gently crushed, followed by fermentation in stainless steel tanks for 15 days with daily pump-over. The wine was then aged on fine lees in temperature-controlled tanks to preserve fruit aromas.

TASTING NOTES

Aromas: red fruit, cedarwood
Flavors: red cherry, licorice, spice
Pairing Suggestions: herb-roasted chicken thighs, duck breast with berry reduction, grilled pork chop, mushroom and herb risotto, goat cheese, salami



KEY DETAILS

Varieties: 100% Cabernet Franc
Vintage: 2025
Yield: 45 hl/ha
Winemaker: Christian Millerand
2025 U.S. Allocation: 1,000 cases x 6
2025 Total Production: 15,000 bottles

TECHNICAL DATA

Alcohol: 12.5%
Acidity: 3.10 g/L
Residual Sugar: <0.5 g/L
Aging: 80% on fine lees in stainless steel tanks, 20% in oak
Fermentation: 15 days in temperature-controlled stainless steel tanks with daily pump-over
Farming Practices: certified organic (AB) and certified sustainable (HEV)

IN PRINT

Domaine des Galuches, Cabernet Franc, Chinon AOP, Loire Valley, France

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