

CHINON

Domaine René COULY

Cabernet Franc



The Noble Terroir of Chinon permits to the Cabernet Franc to exprimate all its qualities. The clayey-siliceous plateaux and the clayey-limestone hillsides which produce elegant & concentrated Chinon and the gravelly and sandy terraces which produce fruity, soft & charming wines. Founded 80 years ago, our wine-growers family owns 85 hectares of vineyards wich some Clos are considered as the best terroirs & growth

GASTRONOMIE

**Served between 15°-17°
recommended with**
*Chicken, ham, veal
Spare-rib
Grilled meat & barbecue dishes*

THE VINEYARD

Soil : clayey & siliceous
Grape variety : cabernet franc.
Situation :
West Chinon on the Hillside & the Table Land of St Louand mainly south facing

VITICULTURE

- integrated farming system based on biological methods.
- Control & test of grapes' maturity in laboratories.

HARVESTING

- Manual harvest
- Grapes selections
- Destalking
- Yield : 45 Hl/Ha (average)

VINIFICATION

- Controlled temperature fermentation in stainless steel tank.
- Separation of free run wines & press wines
- 3 weeks maceration
- Traditional racking
- Egg white fining
- Maturing period in oak barrel : 8 to 12 months according to the vintage potential.
- Bottling : 9 months minimum after the last racking.

TASTING NOTES

Nice purple & ruby colour.
Very pleasant nose with green pepper & small red fruits aromas.
Fruity, soft, charming with harmonious tannins.

EVOLUTION

Can be kept for 5-.10 years.