

CHINON ROSE

René COULY

Cabernet Franc



The noble terroir of Chinon permits to the Cabernet Franc to ex-
primate all its qualities. The
clayey-siliceous plateaux and the
clayey-limestone hillsides which
produce elegant & concentra-
ted Chinon and the gravelly
and sandy terraces which
produce fruity, soft & char-
ming wines. Founded 80
years ago, our winegro-
wers family owns 85 Hec-
tares of vineyards wick
some Clos are considera-
ted as the Best Terroirs &
Growth

GASTRONOMIE

**Served between 8° - 10°
recommended with**
*Chicken, ham, read meat
Fish & salads
Barbecue dishes & chinese dishes*

THE VINEYARD

Soil : gravel & sand.
Grape variety : cabernet franc.
Situation : east of Chinon
along the Vienne river

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

VINIFICATION

- Controlled temperature fermentation in stainless steel tank.
- 4 hours maceration
- Bleeding of vat « Rosé de Saignée »
- Bottling : 6 months after the harvest.

TASTING NOTES

- Lovely pale rosé colour. Fresh & Fruity nose with subtle floral notes.
- A fruited palate with persistent and refreshing flavours.
- Well balanced, easy to drink & Elegant.

EVOLUTION

Can be kept for 2 or 3 years.