

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 & concentrated Chinon
and the gravelly and sandy ter-
races which produce fruity,
soft & charming wines.

Founded 90 years ago, our
winegrowers family owns
87 Hectares of vineyards
which some Clos are consi-
derated as the best terroirs &
growth

GASTRONOMIE

Served between 8° - 10°
Recommended with
Chicken, ham, read meat
Fish & salads

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' ma-
turity in laboratories.

HARVESTING

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

VINIFICATION

- Controlled temperature fer-
mentation in stainless steel
tank.
- maceration: 24 hours.
- Bottling : 6 months after the
harvest.

TASTING NOTES

Lovely pale rosé co-
lour. Fresh & Fruity nose with
subtle floral notes.

A fruity palate with
persistent and refreshing fla-
vours.

Well balanced, easy to
drink & elegant.

EVOLUTION

Can be kept for 2 years.