

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 winegrowers 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

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
- 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 years.