



Loire, Chateau de Coullaine, Sinople, AOC Chinon, Blanc

AOC Chinon, Vallée de la Loire et Centre, France



Chateau de Coullaine is located on the famous terroir from the Véron in the Val de Loire, and follows a very old family wine tradition, never interrupted since 1300. Taken over by Etienne de Bonnaventure as early as 1988, the vineyard has expanded and currently 12 hectares in organic farming, a personal choice that fits perfectly in the constant search for a harmonious balance between tradition and modernity.

PRESENTATION

This parcel is located in the "Clos de Coullaine" area. The chenin vines have been here for 30 years.

TERROIR

Terroir composed of clay, silt and white and yellow tuff.

WINEMAKING

Manual harvest.

It is pressed directly and the sweet juice is put into barrels to ferment and mature.

AGEING

Fermentation and ageing take place in barrels, 20% of which are new, for 11 months.

Bâtonnage

VARIETAL

Chenin ou chenin blanc 100%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. NO.



SERVING

55-57 °F

AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

TASTING

Pale in color, the light woody character blends into the fleshy substance of this wine, which has been aged on its fine lees. The natural acidity balances the fatness provided by the natural stirring of the lees during fermentation.

FOOD PAIRINGS

River fish, or white meats: pike-perch, pike, filet mignon with turnips, parsnips and oyster mushrooms; the more adventurous will be tempted by Southeast Asian cuisine and its coconut milk curries, without spicing things up too much.

