



Loire, Chateau de Coullaine, Clos du Turpenay, AOC Chinon, Rouge

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 historic clos is a massal selection made between 1960 and 1995 on 2 ha.

TERROIR

The terroir, known and planted since the Middle Ages, is composed of clay and millarges or yellow tuff facing south-east.

IN THE VINEYARD

This cuvée is a blend of parcels from the hillsides and plateaus near the château. What they have in common is their terroir of limestone sands and silts, with the tuffeau bedrock still present at depth. This wine reflects the work of the winemaker: it is the fruit of the plant, its terroir and the hand of the man who guides them.

WINEMAKING

Manual harvest.

Cold maceration in concrete vats with indigenous yeasts, without over-extraction to preserve fruitiness, no fining, wine filtered.

AGEING

12 months in oak (10% new oak barrel) and one year in Foudre barrel.

VARIETAL

Cabernet franc 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, 10 to 15 years

TASTING

Powerful yet elegant tannins and a rustic yet sincere, chalky palate make this wine an excellent choice for aging.

FOOD PAIRINGS

It's the perfect accompaniment to meats in sauce or grilled meats. The more demanding will enjoy drinking it with guinea fowl with peaches or homemade tagliatelle with diced beef & tomato sauce, or even sweet and sour dishes.

