



## Loire, Château de Coulaïne, Bonnaventure, AOC Chinon, Rouge

AOC Chinon, Vallée de la Loire et Centre, France



Château de Coulaïne 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 cuvée is a blend of parcels from the hillsides and plateaus near the château.

### TERROIR

This cuvée comes from a large parcel behind the château, on a plateau of yellow limestone sand and clay, with full sun exposure.

### 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 ageing in concrete vats and oak casks.

### VARIETAL

Cabernet franc 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.



### SERVING

55-57 °F

### AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

### TASTING

Round and ample on the palate, with ripe red fruit and spices. The tannins are pleasantly present and provide a very saline, concentrated structure.

### FOOD PAIRINGS

Grilled red meats and dishes in sauce. For the more motivated, a stuffed squab, or a fine pork tenderloin with mangoes, pepper and ceps à la bordelaise are good examples of pairings.

