



Loire, Chateau de Couaine, Les Pieds Rôtis, AOC Chinon, Blanc

AOC Chinon, Vallée de la Loire et Centre, France



Chateau de Couaine 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 comes from a hillside of the same name on the left bank of the Vienne.

TERROIR

This cru is characterized by its terroir of gravel, fossil sponge, red clay and white limestone, on a beautiful south-east-facing slope.

WINEMAKING

Manual harvest.

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

AGEING

Aged on lees for 11 months, in barrels for several years.

VARIETAL

Chenin ou chenin blanc 100%

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

The palate is mineral and smoky, with a hint of pepper.

FOOD PAIRINGS

Chicken or roast pork, fish and seafood. Cheeses are no match for it. For the most discerning, it can be paired with light Asian cuisine, coconut milk.

