



## Loire, Chateau de Coulaïne, Francs de Pieds, AOC Chinon, Rouge

AOC Chinon, Vallée de la Loire et Centre, France



Chateau 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 non-grafted vineyard was just for fun at the beginning, as Franc de Pieds in general have to be replanted every 7 years. However, because of the right proportion of clay and sand, the phylloxera doesn't grow and the vineyard strangely keeps thriving and producing some of the most pure and true expression of Cab Franc.

### TERROIR

Clay and limestone with sand.

### IN THE VINEYARD

Vineyard planted in 2003.

### HARVEST

Hand harvested into small bins. 0,25 ha of vineyard. This wine is not produced every year; only when the expression and balance are achieved. This is a very tiny production.

### WINEMAKING

Indigenous yeast. Grapes are 100% de-stemmed and put into tank for 3 weeks maceration with light pumping over. Racked once to tank before aging in old barrels.

### AGEING

18 months in barrel with 10% new oak.

### VARIETAL

Cabernet franc 100%

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

### SERVING

57°F/14°C

### AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

### TASTING

Red and black fruit - typical of Cabernet Franc. Gourmand and airy. Some spices and ripe fruit.

### FOOD PAIRINGS

Enjoy with white meats, grilled red meats, charcuterie, rillons, fresh or goat's cheese.

