



CHÂTEAU COUDRAY-MONTPENSIER

CHINON 2016

BACKGROUND

Built in the 15th Century by Pierre de Bourman and his son Louis, Château du Coudray Montpensier was established as a winery in 2003. Each plot of land in the Chinon region is vinified and aged separately, resulting in wines that are full bodied and expressive of the terroir.

APPELLATION

Loire, France

VARIETAL COMPOSITION

100% Cabernet Franc

WINEMAKING & VINTAGE NOTES

The grapes grow on different soils in the Chinon region, depending on the type of vintage. In dry and hot years, the vines thrive on clayey-limestone soils and in the wetter and cooler years they thrive on sandy soils.

The grapes experience a cold maceration period of four to ten days before undergoing alcoholic fermentation which is done for a period of five to nine days at a temperature between 77°F–81°F. Malolactic fermentation follows and the wine is aged in both stainless steel tanks and French oak barrels.

TASTING NOTES

Robust scents of black fruit and vanilla. On the palate, fresh, elegant and refined, with soft, fruity, pleasing notes of blackcurrant and spice.

Delicious with white meat, grilled red meat, turkey and a range of hard cheeses such as swiss, cheddar, and gouda.

WINEMAKER

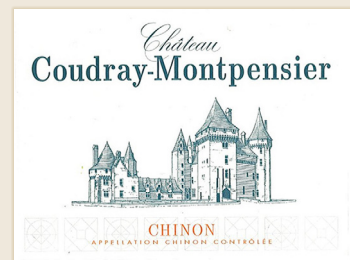
Gilles Feray

TECHNICAL DATA

Alcohol
13.6%

SUGGESTED RETAIL PRICE:
\$13.99

Château
Coudray-Montpensier



THE ESSENCE OF LOIRE

