

CHINON

Clos de l'Écho



A superb estate facing the Château of Chinon.

The Clos de l'Écho is without a doubt one of first vineyards around the Château and in Chinon.

It once belonged to the family of the famous humanist François Rabelais.

It owes its name to the echo which can be heard when tourist from all horizons shout in front of the royal walls of the castle.

The property was bought by René and Madeleine Couly in 1952.

At the time wheat was grown there. Then, vine was planted and soon some of the greatest wines in chinon were

GASTRONOMIE

Recommended with

*Roasted wild duck or chicken
Roasted & Grilled Beef
Game*

THE VINEYARD

Soil : Clayey-limestone.

Grape variety : cabernet franc.

Area & Exposure : 17 Ha southward facing slope opposite the Château of Chinon.

Oldest Vines : 95 years old

Average : 60 years old

VITICULTURE

- Integrated farming system based on biological methods.
- Thinning out of leaves to increase the ripeness
- Control & test of grape maturity in laboratories.

HARVEST

- Manual Harvest..
- Strict grapes' selection
- Destalking
- Average Yield : 40hl/ha.

VINIFICATION

- Controlled temperature fermentation in stainless steel tank exclusively designed with punching & crushing system.
- 2 weeks fermentation + 4 weeks maceration (High concentration).
- Traditional & regular Racking
- Maturing period in stainless vat: 9 to 10 months according to the vintage potential.
- Marketing : 3 years after the harvest.

TASTING NOTES

Nice, dark, intense & Shiny ruby & purple robe. Intensely flavoured and complex bouquet with ripe grapes & spicy notes. Unctus, voluptuous & generous mouth. Concentrated and elegant tanins.

Ageing Capacity: 10 to 15 Years

*A wine for laying down.
Decant before serving.*