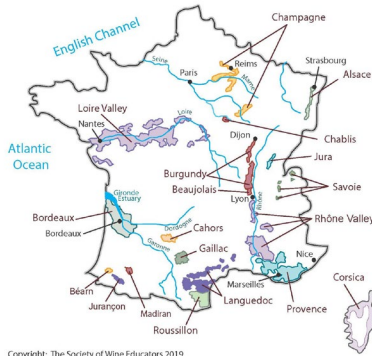




Marquis de Goulaine

Chinon

Major Wine Regions of France



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Varietal: 100% Cabernet Franc,

Soil: Slate, sandstone and carboniferous schists as well as volcanic rock.

Elevation:

Production:

Residual Sugar: gr / liter

Ph:

Dry Extract: gr / liter

Appellation: Chinon AOP

Practice:

Alcohol %: 12,5

Acidity: gr / lt



Tasting Notes: Intense ruby red, on the nose it is expressive with notes of red berries in alcohol and spices, while on the palate it shows crisp, with notes of ripe fruit. A pleasant wine, round and soft.

Food Pairing : Pork, poultry, and even seafood and vegetables. Also can pair well with, red meat, especially beef or lamb,

Accolades

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