



TOURAINÉ  
CHENONCEAUX

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ROUGE

UN TERROIR ROYAL

**Grapes varieties :** Côt 70%,  
Cabernet Franc 30%

**Age of vineyard :** 40 ans

**Rendement :** 40 hl/ha

**Terroir :** 1st coasts of Thésée  
and Monthou-sur-Cher on  
clay-limestone and flint clay  
soils.

**Size mode :** Poussier on Côt,  
Guyot simple on Cabernet  
Franc.

**Tasting :**

Semi-aging wine combining the  
generosity and fruitiness of Côt  
with the character of Cabernet  
Franc.

Pair it with marinated meat but  
also with a floral cheese from  
our French mountains.

**Mode de culture :**

Vineyard in Organic Agriculture,  
using neither pesticide nor  
chemical fertilizer, vineyard  
grassed and cultivated under the  
row, contribution of organic  
manure from the decomposition  
of plant matter (leaves, grass).

**Vinification :**

Maceration of 8 days with 1  
reassembly every 2 days. At  
runoff, separation of the juice of  
drop and juice of press, FML and  
aging in tank of 10 months.  
Reincorporation of the presses  
according to tasting.

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