

# DOMAINE DES GUYONS

Franck Bimont

An authentic winemaker who creates  
expressive and elegant wines



# FREE VOL



## GRAPE VARIETY

Selection of young vines, Cabernet Franc (80%) and Cabernet Sauvignon (20%), clonal selection.

## TERROIR

Early and middle Turonian clay limestone.

## VITICULTURE

Worked soils, deep tillage and hanging curtain trellis system.

## TASTING

Deep pink colour, with notes of ripe fruit (apricot); some notes of crushed fruit and fresh blackberry. Refreshing palate with a tart finish contributing to the wine's body.

## VINIFICATION & AGEING

Plot harvesting according to the maturity of the grapes to preserve each variety's characteristics. Direct pressing in a pneumatic press.

After the settling period, alcoholic fermentation takes place in enamelled tanks.

No thermoregulation, no additives.

Alcoholic fermentation in tanks (several weeks); no malolactic fermentation.

Bottling in the spring after the harvest.

Residual sugars and alcohol: < 27 g/L and > 11% ABV.

## STORAGE

Drink within the year.

## FOOD AND WINE PAIRING

Serve cool (8 °C) as aperitif, with hors d'oeuvre (salad, smoked ham) or pair with dessert.

Delicious with exotic cuisine, bringing out the rich aromas while tempering the burning sensation of spicy food.