

# DOMAINE DES GUYONS

**Franck Bimont**

An authentic winemaker who creates expressive and elegant wines



# ODYS SÉE



## GRAPE VARIETY

Old vine (70 years), Cabernet Franc, 100% massal selection.

## TERROIR

Late Turonian clay limestone and flint mixed with clay (perruche) providing thermal reverberation throughout the entire vegetative cycle of the vine.

## VITICULTURE

Worked soils; no chemical fertilizers; ripe, healthy grape clusters (simple guyot pruning, suckering, thinning, de-leafing, etc.).

## TASTING

Deep garnet colour; nose with red candied fruit (cherry) and fresh fruit (burlat cherry); fresh entry with a palate of candied cherry and barnyard (garigue), full in flavour with a slightly bitter and refreshing finish.

## VINIFICATION & AGEING

Vinification in small, concrete tanks; no thermoregulation, no additives.

Destemming and long maceration (30 days) without punching down the cap (pigeage).

Alcoholic and malolactic fermentation in barrels.

Ageing for 18 to 24 months, with regular topping up (ullage).

Residual sugars and alcohol: < 2 g/L and > 13% ABV.

## STORAGE

This wine is best enjoyed 3 to 4 years after harvest. Red wine with ageing potential (15 years).

## FOOD AND WINE PAIRING

Decant and serve at 17 °C with grilled meat or soft cheese.