

# DOMAINE DES GUYONS

Franck Bimont

An authentic winemaker who creates  
expressive and elegant wines



# YD ILL



## GRAPE VARIETY

Young vine, Cabernet Franc, clonal selection.

## TERROIR

Late Turonian clay limestone.

## VITICULTURE

Worked soils, deep tillage and hanging curtain trellis system.

## TASTING

Pink grapefruit colour; fresh aromas of red berries (redcurrant, raspberry, blackberry) and some menthol notes.

The structured palate is fat and smooth with ripe fruit flavours.

## VINIFICATION & AGEING

Pneumatic pressing; maceration time 36 hours, temperature 16 °C.

Ageing: Concrete tank.

Bottling in the spring after the harvest.

Residual sugars and alcohol: < 3 g/L and > 12% ABV.

## STORAGE

Drink within the year.

## FOOD AND WINE PAIRING

Serve cool (8 °C) with hors d'oeuvre, salad, grilled meat.

Excellent summer wine.