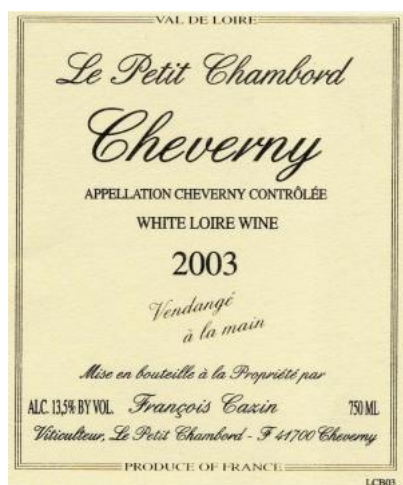


# François Cazin

## Wines

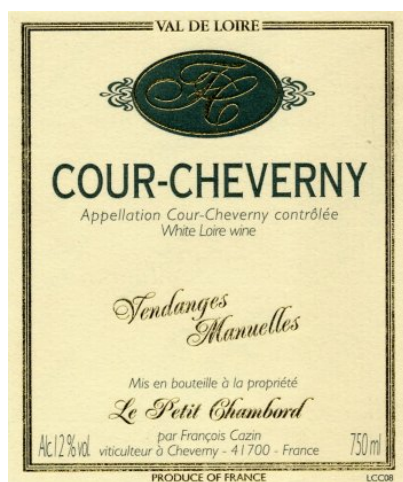


### A.O.C Cheverny

**Soil:** siliceous clay, clay and limestone

**Grapes:** 80% Sauvignon Blanc, 20% Chardonnay

**Yields:** 55 hl/ha



### A.O.C Cour-Cheverny

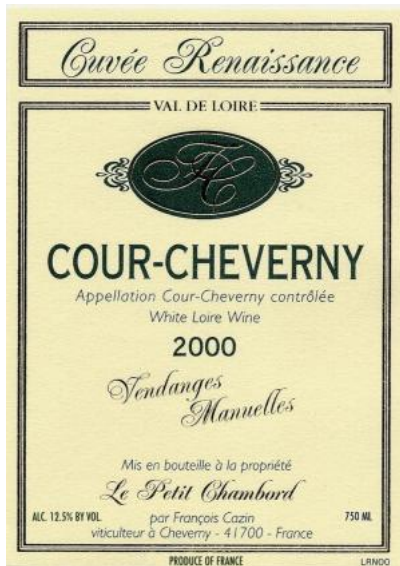
**Soil:** siliceous clay on limestone

**Grape:** Romorantin

**Vines:** 40 years old with one 80 year old parcel

**Yields:** 50 hl/ha

**Vinification:** Fermentation in concrete tanks. Aged on the lees for 4 months in barrel then 12 more months in concrete tanks.



**A.O.C Cour-Cheverny "Cuvée Renaissance"**

**Soil:** siliceous clay on limestone

**Grape:** Romorantin

**Vines:** 80 years old

**Yields:** 40 hl/ha

**Vinification:** Fermented in stainless steel. Aged 12 months in barrel.