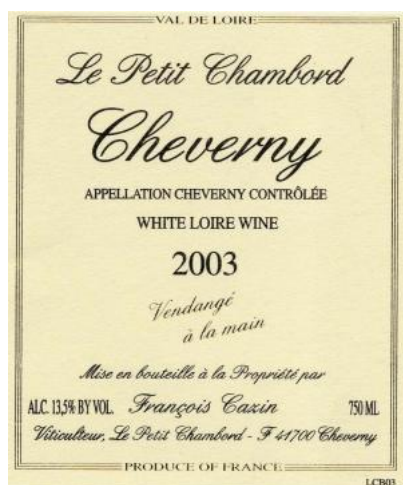


François Cazin

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

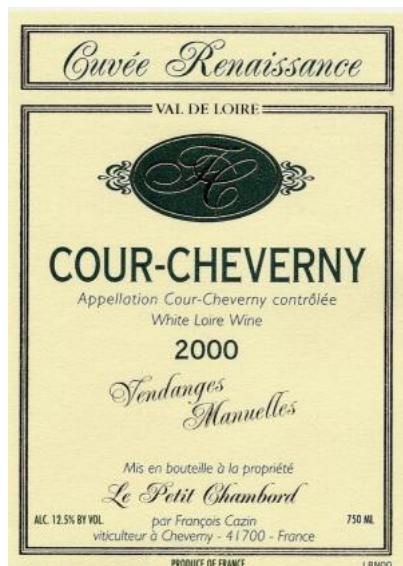
Soil: siliceous clay on limestone

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.