

THE 3 REASONS YOU SHOULD BE DRINKING CABERNET FRANC

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Cabernet Franc, the quiet parent grape of flashy Cabernet Sauvignon, plummy Merlot, and tannic Carménère, deserves far more attention than it gets, especially during the holiday season when wine recommendations reach a fever pitch. There are many beautiful Cabernet Franc wines of exceptional character, but it matches beautiful food and never, ever break the bank — something most reds can't do. Here are 3 reasons Cabernet Franc shouldn't be overlooked this fall.



CABERNET FRANC IS THE PERFECT A BLENDING

Cab Franc is the people's choice for Meritage blends, where it excels when bottled on its own.

*"In Napa, **Crocker & Starr** has been making exquisite Cabernet Franc-based wines, and back vintages go for \$50. That might sound expensive, but Napa wines often top \$200 at their release and skyrocket to impossible prices as time goes on."*

Can you afford 20-year-old Napa Cabernet Sauvignon or aged Bordeaux? Me neither. But we can both get the best Cabernet Francs from France and the United States for a fraction of the cost. In Napa, Crocker & Starr has been making exquisite Cabernet Franc-based wines, and back vintages go for \$50. That might sound expensive, but Napa wines often top \$200 at their release and skyrocket to impossible prices as time goes on. Olga Raffault, arguably the best known producer in Chinon, sells back vintage wines for upwards of \$30, making it truly possible for everyday drinkers to experience and enjoy aged wines.

