

Couly-Dutheil

LE GRAND NOM DU CHINON

Clos de l'Olive - AOC Chinon

« Surrounded by walls and adjacent to a charming house in tuffeau, the Clos de l'Olive is the symbol of the elegance and the prestige of the Loire region. We are proud to own the property since 1951 ».

Arnaud & Jacques Couly-Dutheil



VINEYARD

Characteristics Elegant, complex

Varietal Cabernet Franc 100 %

Terroir Clos de l'Olive is a 4 ha single plot, situated in the East part of Chinon. This parcel, located on a South facing slope, has an exceptional chalky soil with a large proportion of limestone, giving the wine its minerality. The vines are old (80 years) and have been taking good care of, which has allowed the roots to grow exceptionnally deep.

Farming Sustainable agriculture which is the act of farming using principles of ecology, the study of relationships between organisms and their environment. Yield limitation, green harvest, manual leaf removal to improve grape ripeness and health.

WINE MAKING

Handpicked at optimum maturity by trie / Gentle destemming / Maceration and vinification take 3 to 4 weeks with indigenous yeasts and temperatures under total control / Ageing in stainless steel tank until bottling in Autumn.

TASTING

Service / Cellaring Around 16°C. If possible, decant the wine. This wine will age for 10 years in good conditions of temperature and humidity.

Tasting notes Beautiful intense ruby colour. There are the expected candied fruits aromas, but there is also a perceptible fragrance of flowers and violets. The palate is elegant and delivers flavors of dark fruits, mineral and licorice. A perfect ripeness and bright acidity.

Pairing suggestions It goes perfectly with meats in red wine sauces as duck breast with cherries, marinated or roasted game, beef, mushrooms, and medium tasting cheeses.

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