

COULY-DUTHEIL
THE GREAT NAME OF CHINON
Rosé René Couly – AOC Chinon

“Its strength is that it holds its own among true wines! Deliciously appealing and charming, this wine will be your ideal companion for a convivial meal.”

— Arnaud & Jacques Couly-Dutheil

VINEYARD

Wine Style: Dry rosé — aromatic, elegant and generous.

Grape Variety: 100% Cabernet Franc.

Terroir: Alluvial terraces of sand and gravel deposited by the Vienne River, a tributary of the Loire. The region enjoys a temperate, semi-oceanic climate favorable to viticulture.

Viticulture: Sustainable, environmentally responsible farming. Grass cover between rows helps limit yields and erosion. Leaf removal, trellising and green harvesting optimize grape ripeness and quality.

WINEMAKING

After destemming and thorough sorting, the grapes undergo approximately 12 hours of maceration. Fermentation then starts spontaneously with indigenous yeasts. Continuous temperature control enhances the fruit expression of Cabernet Franc. Bottling takes place around Easter.

TASTING & SERVING

Serving Temperature & Aging Potential: Serve between 8–10°C (46–50°F). Enjoy now; aging potential of 2 years.

Food Pairings: Roasted asparagus with feta, langoustine fritters, fresh salads, Asian dishes such as Peking duck and sushi, tandoori chicken, grilled dishes and barbecue.

Tasting Notes: Beautiful, deep pink color with an enticing, fruit-forward nose showing redcurrant and citrus notes. The palate is fleshy, delicate and lightly spiced.

PRODUCER INFORMATION

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