

COULY-DUTHEIL

THE GREAT NAME OF CHINON Clos de l'Echo – AOC Chinon

"This enclosed vineyard is our pride! A legendary vineyard located opposite the medieval fortress of Chinon, certainly one of the earliest vineyards belonging to the Château, and undoubtedly among the oldest in Chinon."

— Arnaud & Jacques Couly-Dutheil

VINEYARD

Wine Style: Distinguished & Powerful

Grape Variety: 100% Cabernet Franc

Terroir: A magnificent enclosed vineyard with clay-limestone soils, situated on a south-facing hillside in the heart of Chinon, at the highest elevation within the appellation. The soil provides ideal conditions for vine cultivation and development.

Viticulture: Sustainable, environmentally responsible vineyard management, with grass cover between vine rows to help control yields and prevent erosion. Leaf removal, trellising, and green harvesting are practiced to optimize grape ripeness and quality.

WINEMAKING

Following complete destemming and meticulous sorting of the harvested grapes, fermentation begins spontaneously with indigenous yeasts. Maceration lasts approximately 30 days, with fermentation temperatures carefully monitored throughout the process. This method enhances the expression of Cabernet Franc's fruit characteristics. Bottling takes place the following autumn.

TASTING & SERVING

Serving Temperature & Aging Potential: Serve between 15°C and 18°C (59–64°F). Beautiful after 5–7 years of aging and exceptional at around 10 years.

Food Pairings: Pairs beautifully with pheasant casserole, herb-crusted rack of lamb, pheasant and mushroom fricassee, wild boar with lingonberries, braised beef shoulder, venison medallions with pepper sauce, or roasted rack of lamb.

Tasting Notes: Deep ruby in color, with a captivating, powerful, and complex bouquet featuring rich notes of dark fruits and spices. The palate is generous, full-bodied, structured, and well-balanced. Dense, promising tannins reveal beautiful fruit aromas.

PRODUCER INFORMATION

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