

COULY-DUTHEIL

THE GREAT NAME OF CHINON

La Diligence – AOC Chinon

“Our father and grandfather, René Couly, used to transport his wines in a horse-drawn carriage. Our La Diligence cuvée was born from this charming memory.”

— Arnaud & Jacques Couly-Dutheil

VINEYARD

Wine Style: Full-bodied & Silky

Grape Variety: 100% Cabernet Franc

Terroir: Clay soils with flint and limestone around Beaumont-en-Véron. The region benefits from a temperate, semi-oceanic climate favorable to vine cultivation.

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

WINEMAKING

After complete destemming and careful sorting of the harvest, fermentation begins spontaneously with indigenous yeasts. Maceration lasts 15–20 days, with fermentation temperatures continuously monitored. This process enhances the fruit expression of Cabernet Franc. Bottling takes place during September.

TASTING & SERVING

Serving Temperature & Aging Potential: Serve between 14°C and 16°C (57–61°F). Enjoyable when young for its fruit character and over the following 2–5 years.

Food Pairings: An enjoyable wine that pairs beautifully with veal kidneys, salt pork with lentils, hearty stew, duck confit, or grilled andouille sausage.

Tasting Notes: Garnet in color, with an appealing, fruit-forward nose dominated by red fruits. The palate is round and fleshy, with soft, integrated tannins.

PRODUCER INFORMATION

Couly-Dutheil | 12, rue Diderot – BP 234 – 37502 Chinon Cedex, France
Tel: +33 2 47 97 20 20 | www.coulydutheil-chinon.com