Couly-Dutheil

LE GRAND NOM DU CHINON



Blanc de Franc - Vin de France

« Are we crazy? You may think we are! We wouldn't say so. Sometimes, it is worth it to give free rein to one's imagination! That's what I did. I decided to play with the Cabernet Franc and turn it to a white wine. A unique piece of art. ».

Arnaud Couly-Dutheil

VINEYARD

Characteristics	Dry white : fruity, unusual (white from Cabernet Franc), crispy
Varietal	Cabernet Franc 100 %
Terroir	Clay and limestone
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 / Very gentle extraction through pneumatic pressing / Settling of the juice / Fermentation in stainless steel vats at low temperature / The wines matures on its lees for at least 3 to 4 months / Bottling from April to May

TASTING

Service / Cellaring	Serve between 8 and 10 ° C - best enjoyed within 2 years
Tasting notes	White wine with a pale yellow color and a slight hint of pink. Floral and fruity nose with rose aromas, blueberries and small red fruits notes. Dry wine with a rich structure, subtle tannins and a refreshing finale. A unique style!
Pairing suggestions	Ideal as an aperitif. It is also nice pairing with seafood, grilled fish as salmon, asian food, summer pudding fruit or tart.

12, rue Diderot - BP 234 - 37502 Chinon cedex France - tél 02 47 97 20 20 - www.coulydutheil-chinon.com






