Couly-Dutheil

LE GRAND NOM DU CHINON



Brut de Franc - Traditional Method—Brut Nature

VINEYARD

Characteristics	White sparkling, - No dosage
Varietal	Cabernet Franc 100 %
Terroir	Selection of the best grapes located on plateaux and flatlands in predominandly sandy, clay and silica soils.
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.

NE MAKING

It is a traditional Method sparkling : Gentle extraction through pneumatic pressing / Use of gravity to avoid pumping and oxidisation / Natural settling / Fermentation in stainless steel vats to preserve freshness / After bottling, the bottle is aged for 24 months.

TASTING

ice / Cellaring	Serve at 7°C - A pure pleasure to enjoy right away
Tasting notes	Pale gold colour with a great aromatic intensity of small red fruits and citrus aromas. Ample and fresh palate with strawaberries flavors and a floral bouquet. An elegant sparkling with very small bubbles.
Pairing suggestions	Ideal as an aperitif. It is also nice pairing with seafood, or fruit tart.

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