Couly-Dutheil

LE GRAND NOM DU CHINON



Clos de l'Echo - AOC Chinon

« Clos de l'Echo is regarded as one of the greatest wines in Chinon. It is notorious for being a single and royal parcel facing the Fortress of Chinon. We are proud to own the entire Clos since 1952 ».

Arnaud & Jacques Couly-Dutheil

VINEYARD

Characteristics Full-bodied and firm

Varietal Cabernet Franc 100 %

Terroir Clos de l'Echo is 15 ha, with one single plot in the town center of Chinon, exposed South. Clos de l'Echo has an exceptional terroir located on a slope (highest point of the appellation) : clay and limestone. The vines are old (60-80 years) and have been taking good care of, which has allowed the roots to grow exceptionnaly deep.

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 / Gentle de-stemming / Maceration and vinification take 3 to 4 weeks with indigenous yeasts and temperatures under total control / Ageing in stainless steel tank until bottling in Autumn.

TASTING

Service / Cellaring Around 16°C. If possible, decant the wine. This wine will age for 10 years in good conditions of temperature and humidity.

Tasting notes Deep black cherry colour and attractively bright. The nose is very delicate and powerful at the same time, with dark fruits : blackcurrants, licorice, plums and spices. A full-bodied wine that offers a fabulous mid-palate concentration, delicate tannins and a long finish.

Pairing suggestions It goes perfectly with meats in red wine or muschroom sauces, marinated or roasted game, beef, lamb, and medium tasting cheeses.

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

