# Couly-Dutheil

LE GRAND NOM DU CHINON




## Les Gravières - AOC Chinon

« We first released this cuvée in 1984 in order to offer our wine lovers a very soft and fruity red chinon wine. It is the true expression of our gravel and sandy soils. »

Arnaud & Jacques Couly-Dutheil

### VINEYARD

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| Characteristics | Light and fruity |
| Varietal | Cabernet Franc 100 % |
| Terroir | Gravel and sandy 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. |

### WINE MAKING

Harvesting at optimum maturity / Gentle de-stemming / Maceration and vinification take 10 to 15 days with indigenous yeasts and temperatures under total control / Ageing in stainless steel tank until bottling in Spring.

### TASTING

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| Service / Cellaring | Serve between 12 and 15°C - best enjoyed within 3 years |
| Tasting notes | This wine shows a harmonious balance between the freshness brought by the river and the typical fruits of the Cabernet Franc : strawberries, raspberries, violette. On the palate, it is round, fruity and light. A very charming and easy drinking wine. |
| Pairing suggestions | Discreet and elegant, this delicate fruity wine needs cuisine of the same sort. Prepared cold meats are perfect as are white meats like fowl, delicatessen or soft cheese. It will accompany your meals all along the four seasons. |

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