Couly-Dutheil

LE GRAND NOM DU CHINON



La Baronnie Madeleine—AOC Chinon

« Madeleine was our mother, our grandmother. This wine is on her honor, for being a great ambassador of Chinon wines. Only produced in the best vinitages, it must be elegant, charming and delicate with a seductively silky palate. ».

Arnaud & Jacques Couly-Dutheil

VINEYARD

Characteristics	Harmonious, elegant
Varietal	Cabernet Franc 100 %
Terroir	Grapes selection among the plateaux and slopes of the appellation.
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 2 to 3 weeks with indigenous yeasts and temperatures under total control / Ageing in stainless steel tank until bottling in Summer.

TASTING

Service / Cellaring	Around 16°C. This wine will age for 7 years in good conditions of temperature and humidity.
Tasting notes	This wine is bright ruby in color. Beautiful fruits, both black and red berry. An elegant and unctuous wine possessing silky and soft tannins. Wonderfully textured and incredibly approachable.
Pairing suggestions	It goes perfectly with meats in red wine sauce as Chinon, in orange and spices sauce, muschroom sauce. It will also pair nicely with rib of beef, beef steew, or medium tasting cheese.

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