Couly-Dutheil

LE GRAND NOM DU CHINON



La Coulée Automnale - AOC Chinon

« Les Gravières have always been released in the Spring. Few years later, we decided to approach an even more charming wine : round, fruity, with harmonious tannins. Released in the Fall, we called it : « La Coulée Automnale ».

Arnaud & Jacques Couly-Dutheil

VINEYARD

Characteristics	Fruity and round
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 Autumn.

TASTING

Service / Cellaring	Serve between 12 and 15°C - best enjoyed within 3 years
Tasting notes	With a subtle concentration, this generous wine reveals a delicate structure. Its ruby and garnet color develops gentle aromas of red and black fruits with hints of spice. On the palate, its ampleness is suprising and the tannins are very soft.
Pairing suggestions	It is definitely a pleasure wine that matchs perfectly with braised and pan-sautéed white or red meats. « Charcuteries » (delicatessen) and Loire Valley goat cheese : a regional match is often the best match!

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