Couly-Dutheil

LE GRAND NOM DU CHINON



Rosé René Couly - AOC Chinon

« What makes its difference? It would not only serve you at a terrace, it will also match a great meal and become your favorite companion! Fresh, delicate and charming would qualify this unusual rosé wine. ».

Arnaud & Jacques Couly-Dutheil

VINEYARD

Characteristics	Dry and fruity rosé : aromatic, elegant, generous
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 / Sorting of the grapes / 12 hours maceration / Gentle extraction through pneumatic pressing / Settling of the juice / Fermentation in stainless steel vats at low temperature / Bottling in Spring

TASTING

Service / Cellaring	Serve between 8 and 10°C - best enjoyed within 2 years
Tasting notes	Deep pink color, with a bright cherry nose and candies aromas. Fresh and fruity with lively acidity, it has citrus and red currant flavors. It is a delicate and slightly spicy rosé wine.
Pairing suggestions	It pairs nicely with langoustines, lobsters, fresh salads, aspergus and feta cheese. It also goes perfectly with asian food, charcuterie, grilled meat and fish.

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