

## BARONNIE MADELEINE



### TECHNICAL INFORMATION

<b>Country</b>	France
<b>Region</b>	Loire
<b>Sub-Region</b>	Chinon
<b>Producer</b>	Couly-Dutheil
<b>Vintage</b>	2015
<b>Composition</b>	100% CABERNET FRANC
<b>Alcohol</b>	14%
<b>Press</b>	91 points Wine Enthusiast
<b>Dominant Varietal</b>	Cabernet Franc

### WINEMAKER NOTES

Since 1921, Couly-Dutheil has been well known for the quality of its wines served at the most prestigious tables in France. Established by Baptiste Dutheil, then developed by René Couly who married Madeleine Dutheil, the House of Couly-Dutheil has become over the years the great name for Chinon. Today, it remains a family house owned by the third and fourth generation. The Chinon region has excellent soils and a semi-oceanic climate that is exceptionally mild which benefits from long sunny periods. The variety of soils and their particular qualities allows the cabernet-franc (98% of the vineyard) to express all its fineness and its celebrated "taffetas" within a range of strong personalities.

### TASTING NOTES

Lovely strong ruby color with purplish reflection. Superb bouquet with red fruits aromas and spicy notes. Generous and elegant with rich, high quality tannins. Very well balanced.

### PAIRING SUGGESTIONS

Recommended with roasted duck, chicken, lamb, grilled beef, veal, game and mushroom fricassee. Serve between 16 and 18 ° C. Pleasant from 2-3 years.

### VINEYARD

Soils are clay with silica or chalk. Parcel on hillside and clay-limestone plateau conducive culture and development of the vine. Environmental grassing between rows to encourage the limitation of yields and erosion. Leaf removal, trellising and grape harvest. Green to optimize the maturity and quality of grapes. Control & test of grape maturity in laboratories.



## VINIFICATION

Controlled temperature fermentation in stainless steel tanks exclusively designed with punching and crushing system. 2 weeks fermentation and 3-4 weeks maceration. Tradition and regular racking. Egg white fining. Maturing period in oak barrel 3-10 months. This method promotes the expression of the fruity Cabernet Franc. The bottling takes place the following summer.

## PRESS

"Produced only in top vintages and after a blind tasting, this wine is a very fine expression of Cabernet Franc. Its ripe structure and spice are rich, full of smokiness along with generous black fruits. The wine, still young, has great potential. Drink from 2021." - *91 points, Roger Voss, Wine Enthusiast*

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## CLOS DE L'ECHO



### TECHNICAL INFORMATION

<b>Country</b>	France
<b>Region</b>	Loire
<b>Sub-Region</b>	Chinon
<b>Producer</b>	Couly-Dutheil
<b>Vintage</b>	2014
<b>Composition</b>	100% CABERNET FRANC

### WINEMAKER NOTES

Since 1921, Couly-Dutheil has been well known for the quality of its wines served at the most prestigious tables in France. Established by Baptiste Dutheil, then developed by René Couly who married Madeleine Dutheil, the House of Couly-Dutheil has become over the years the great name for Chinon. Today, Couly-Dutheil remains a family house owned by the third and fourth generation. The Chinon region has all the qualities of the greatest soils. Its semi-oceanic climate is exceptionally mild and benefits of long sunny periods. The variety of soils and their particular qualities allows the cabernet-franc (98% of the vineyard) to express all its fineness and its celebrated "taffetas" within a range of strong personalities.

### TASTING NOTES

Nice dark, intense and shiny ruby and purple robe qualities. Intensely flavored and complex bouquet with ripe grapes and spicy notes. Voluptuous and generous mouth. Concentrated and elegant tannins.

### PAIRING SUGGESTIONS

Will accompany perfectly a pheasant casserole, lamb with herbs, a fricassee of mushrooms and pheasant, wild boar with cranberries, braised beef chuck steak, a deer in nutty pepper sauce, or a rack of lamb roast.

### VINEYARD

A superb chalky, limestone clay closed (the highest AOC) on a hill in the center of Chinon with southern exposure. Soil is perfect for the cultivation and development of the vine. Culture 'reasoned culture', with environmentally grassing between rows to encourage the limitation of yields and erosion. Leaf removal, trellising and grape harvest green to optimize the maturity and quality of grapes.



## VINIFICATION

Controlled temperature fermentation in stainless steel tanks exclusively designed with punching and crushing system. 2 weeks fermentation and 3-4 weeks maceration. Tradition and regular racking. Egg white fining. Maturing period in oak barrel 3-10 months. Bottling 3 months after harvest.

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## CLOS DE L'ECHO "CRESCENDO"



### TECHNICAL INFORMATION

<b>Country</b>	France
<b>Region</b>	Loire
<b>Sub-Region</b>	Chinon
<b>Producer</b>	Couly-Dutheil
<b>Vintage</b>	2014
<b>Composition</b>	100% CABERNET FRANC
<b>Alcohol</b>	15%

### WINEMAKER NOTES

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### TASTING NOTES

Very dark and intense ruby and garnet robe. The elegance and complexity of the bouquet is absolutely astounding as it reveals fragrances of ripe, spicy black fruits, oak, brown tobacco and fresh vanilla.

### PAIRING SUGGESTIONS

Decant before serving. Serve with roasted wild duck, chicken, leg of lamb, grilled beef, and other game.

### VINEYARD

Terroir A superb clay-limestone ended on a hill in the center of Chinon with southern exposure. A perfect soil for the Culture and Development of the vine. Culture 'reasoned culture', with environmentally grassing between rows to encourage the limitation of yields and erosion. Leaf removal, trellising and green harvest to optimize the maturity and quality of grapes.



## VINIFICATION

After stalks and full sorting of the grapes, fermentation must starts spontaneously thanks to the natural yeast. The fermentation lasts about 30 days under constant control of wine making temperatures. The wine is in new barrels and in tanks. Only vintage rose undergrowth. This method can give additional complexity and a guard this exceptional wine.

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## CLOS DE L'OLIVE



### TECHNICAL INFORMATION

<b>Country</b>	France
<b>Region</b>	Loire
<b>Sub-Region</b>	Chinon
<b>Producer</b>	Couly-Dutheil
<b>Vintage</b>	2014
<b>Composition</b>	100% CABERNET FRANC

### WINEMAKER NOTES

Since 1921, Couly-Dutheil has been well known for the quality of its wines served at the most prestigious tables in France. Established by Baptiste Dutheil, then developed by René Couly who married Madeleine Dutheil, the House of Couly-Dutheil has become over the years the great name for Chinon. Today, Couly-Dutheil remains a family house owned by the third and fourth generation. The Chinon region has all the qualities of the greatest soils. Its semi-oceanic climate is exceptionally mild and benefits of long sunny periods. The variety of soils and their particular qualities allows the cabernet-franc (98% of the vineyard) to express all its fineness and its celebrated "taffetas" within a range of strong personalities.

### TASTING NOTES

Nice, dark, intense and shiny ruby/purple robe. Intensely flavored and complex bouquet with ripe grape and spicy notes. Unctuous, voluptuous and generous mouth. Concentrated and elegant tannins.

### PAIRING SUGGESTIONS

Recommended with roasted wild duck, chicken, grilled beef and game.

### VINEYARD

A superb clay-limestone terroir, located in the East Chinon to Cravant-les-Coteaux with southern exposure. A perfect soil for growing grapes. Culture 'reasoned culture', with environmentally grassing between rows to encourage the limitation of yields and erosion. Leaf removal and trellising to optimize the maturity and quality of grapes.



## VINIFICATION

After stalks and full sorting of the grapes, fermentation must starts spontaneously thanks to the natural yeast. Fermentation takes about 30 days under constant control of vinification temperatures. This method promotes the expression fruity Cabernet Franc. The bottling takes place the following fall.

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## LA COULÉE AUTOMNALE



### TECHNICAL INFORMATION

Country	France
Region	Loire
Sub-Region	Chinon
Producer	Couly-Dutheil
Vintage	2017
Composition	100% CABERNET FRANC
Alcohol	13%

### WINEMAKER NOTES

After the Gravières, we decided to tame other harmonies, charm, wisdom and roundness. Our Autumn wine was born and wears the pretty name of Coulée Automnale!

### TASTING NOTES

Ruby color, fresh and pleasant nose with a small dominance of black fruits. A fruity, full, and ripe mouth, with silky tannins. Serve between 14 and 16 degrees C, pleasant in its youth.

### PAIRING SUGGESTIONS

A wine of pleasure that will accompany perfectly poultry, grilled meat, cod meat, stuffed pig's feet, calf's liver pan-fried in vinegar, cod with spices, a plate of charcuterie, or goat's cheese.

### VINEYARD

Alluvial terraces of sand and gravel, brought by the Vienne (Tributary of the Loire). Our region enjoys a temperate climate of semi-oceanic type favorable to the cultivation of the vine.

### VITICULTURE



Sustainable culture, respectful of the environment with grass between the rows in order to promote the limitation of yields and erosion. Thinning, trellising, and harvesting in green to optimize the maturity and quality of the grapes.

## VINIFICATION

After a destemming and an integral sorting of the harvest, the fermentation must start spontaneously thanks to indigenous yeasts. The vatting lasts 10 to 15 days under constant control vinification temperatures. This method promotes the fruity expression of the Cabernet Franc. The bottling takes place in the Autumn.

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## LES GRAVIÈRES



### TECHNICAL INFORMATION

<b>Country</b>	France
<b>Region</b>	Loire
<b>Sub-Region</b>	Chinon
<b>Producer</b>	Couly-Dutheil
<b>Alcohol</b>	13%
<b>Composition</b>	100% CABERNET FRANC
<b>Vintage</b>	2016

### WINEMAKER NOTES

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### TASTING NOTES

Nice purple color. Very pleasant nose with green pepper and small red fruit aromas. Fruity, soft and easy to drink.

### PAIRING SUGGESTIONS

Recommended with chicken, ham, veal, spare-ribs and barbecue dishes. Serve between 14 and 16 ° C.

### VINEYARD

Soils are gravel and siliceous brought by the Vienna (tributary of the Loire); vines located on the west Chinon and hillside and table land. Our region has a temperate climate; semi-oceanic type suitable for the cultivation of the vine. Environmental grassing between rows to encourage the limitation of yields and erosion. Leaf removal, trellising and harvest green to optimize the maturity and quality of grapes.



## VINIFICATION

Controlled temperature fermentation in stainless steel tanks, separation of free run wines and press wines, fermentation musts starts spontaneously thanks to the natural yeast. Fermentation lasts 10-15 days under constant control vinification temperatures. This method promotes the expression fruity Cabernet Franc. 2 weeks maceration, bottled 7-8 months after harvest.

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## RENE COULY ROSÉ



### TECHNICAL INFORMATION

<b>Country</b>	France
<b>Region</b>	Loire
<b>Sub-Region</b>	Chinon
<b>Producer</b>	Couly-Dutheil
<b>Vintage</b>	2020
<b>Composition</b>	100% Cabernet Franc
<b>Alcohol</b>	13.5%

### WINEMAKER NOTES

Since 1921, Couly-Dutheil has been well known for the quality of its wines served at the most prestigious tables in France. Established by Baptiste Dutheil, then developed by René Couly who married Madeleine Dutheil, the House of Couly-Dutheil has become over the years the great name for Chinon. Today, Couly-Dutheil remains a family house owned by the third and fourth generation. The Chinon region has all the qualities of the greatest soils. Its semi-oceanic climate is exceptionally mild and benefits of long sunny periods. The variety of soils and their particular qualities allows the cabernet-franc (98% of the vineyard) to express all its fineness and its celebrated "taffetas" within a range of strong personalities.

### TASTING NOTES

Beautiful pink color, announcing a nose gourmand and fruity with notes of currants and citrus fruits. The mouth is fleshy, delicate, and slightly spicy.

### PAIRING SUGGESTIONS

Serve with roasted asparagus with feta, lobster fritters, fresh salads, Asian and exotic cuisines, but also grills and barbecue will make a perfect marriage with this wine. To drink now, serve between 8 and 10 degrees C.

### VINEYARD

Alluvial terraces of sand and gravel, brought by the Vienne (Tributary of the Loire). Our region enjoys a temperate climate of semi-oceanic type favorable to the cultivation of wine.



## VITICULTURE

Sustainable cultivation, environmentally friendly with grass cover between the ranks in order to promote the limitation of yields and erosion. Thinning, trellising, and harvesting in green to optimize the maturity of the quality of the grapes.

## VINIFICATION

Maceration of about 12 hours, after destemming and full sorting of the harvest. Then, the fermentation of musts starts spontaneously thanks to indigenous yeasts. The constant control of vinification temperatures favor the fruity expression of the Cabernet Franc. The bottling takes place towards Easter.

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## SAUMUR BLANC “LES MOULINS DE TURQUANT”



### TECHNICAL INFORMATION

Country	France
Region	Loire
Sub-Region	Saumur
Producer	Couly-Dutheil
Vintage	2018
Composition	100% CHENIN BLANC

### WINEMAKER NOTES

Since 1921, Couly-Dutheil has been well known for the quality of its wines served at the most prestigious tables in France. Established by Baptiste Dutheil, then developed by René Couly who married Madeleine Dutheil, the House of Couly-Dutheil has become over the years the great name for Chinon. Today, Couly-Dutheil remains a family house owned by the third and fourth generation. The Chinon region has all the qualities of the greatest soils. Its semi-oceanic climate is exceptionally mild and benefits of long sunny periods. The variety of soils and their particular qualities allows the cabernet-franc (98% of the vineyard) to express all its fineness and its celebrated "taffetas" within a range of strong personalities.

### TASTING NOTES

Lovely pale yellow color. Nice and clean Bouquet dominated by fruity (agruma) and floral aromas. Dry wine, refreshing, fruity, & harmonious mouth.

### PAIRING SUGGESTIONS

Recommended with prawn/langostine salad, shellfish dishes and grilled fish with sauce.

### VINEYARD

Limestone, south east of Saumur in Turquant Village. Semi-oceanic type suitable for the cultivation of the vine. Environmental grassing between rows to encourage the limitation of yields and erosion. Leaf removal, trellising and harvest green to optimize the maturity and quality of grapes.



## VINIFICATION

Manual harvest in several sorts; the grapes are pressed directly. Controlled temperature fermentation; in stainless steel tank; Maturing on Lees 4 to 5 months to bring richness to the wine; This process promotes expression and fruity roundness of Chenin Blanc. Traditional & regular batonnage; bottling from late April to Early May.

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