



## COULY-DUTHEIL 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>	92 points Roger Voss 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.



EVERY BOTTLE



TELLS A STORY

## 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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