



EVERY BOTTLE



TELLS A STORY

## DOMAINE COULY-DUTHEIL 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

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

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.



EVERY BOTTLE



TELLS A STORY

## VINIFICATION

After stalking 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.

---