



EVERY BOTTLE



TELLS A STORY

COULY-DUTHEIL CLOS DE L'OLIVE



TECHNICAL INFORMATION

Country	France
Region	Loire
Sub-Region	Chinon
Producer	Couly-Dutheil
Vintage	2014
Composition	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.



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VINIFICATION

After staking and full sorting of the grapes, fermentation musts 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.
