



EVERY BOTTLE



TELLS A STORY

COULY-DUTHEIL LA COULÉE AUTOMNALE



TECHNICAL INFORMATION

Country	France
Region	Loire
Sub-Region	Chinon
Producer	Couly-Dutheil
Vintage	2015
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



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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.
