



## DOMAINE COULY-DUTHEIL LES CHANTEAUX

### TECHNICAL INFORMATION

<b>Country</b>	France
<b>Region</b>	Loire
<b>Sub-Region</b>	Chinon
<b>Producer</b>	Couly-Dutheil
<b>Vintage</b>	2018
<b>Composition</b>	100% CHENIN BLANC
<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

Enticing aromas of ripe pear, chalk, and minerals. The flavors show the same confidence with a touch of ginger spice and honey in a supple, energetic style with stony depth.

### VINEYARD

Terroir clay and limestone hillsides and tops exposed to the North / East, South / West and situated to the west of Chinon. A semi-temperate oceanic climate for vine cultivation. 'Reasoned culture', with environmentally grassing between rows to encourage the limitation of yields and erosion. Leaf removal, trellising and green harvesting to optimize the maturity and quality of grapes.



EVERY BOTTLE



TELLS A STORY

## VINIFICATION

After sorting up grapes, the grapes are pressed directly. Alcoholic fermentation starts and then is followed by breeding on fine lees to bring richness to the wine. This method favors fruity expression and the roundness of Chenin Blanc. Bottling has held in late April - early May.

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