DOMAINE COULY-DUTHEIL LES GRAVIÈRES

TECHNICAL INFORMATION

Country	France
Region	Loire
Sub-Region	Chinon
Producer	Couly-Dutheil
Alcohol	13%
Composition	100% CABERNET FRANC
Vintage	2016
Scores	90-94
Press	90 Points Roger Voss

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 purple color. Very pleasant nose with green pepper and small red fruit aromas. Fruity, soft and easy to drink.

PAIRING SUGGESTIONS

Recommended with chicken, ham, veal, spare-ribs and barbecue dishes. Serve between 14 and 16 ° C.

VINEYARD

Soils are gravel and siliceous brought by the Vienna (tributary of the Loire); vines located on the west Chinon and hillside and table land. Our region has a temperate climate; semi-oceanic type suitable for the cultivation of the vine. Environmental grassing between rows to encourage the limitation of yields and erosion. Leaf removal, trellising and harvest green to optimize the maturity and quality of grapes.

VINIFICATION

Controlled temperature fermentation in stainless steel tanks, separation of free run wines and press wines, fermentation musts starts spontaneously thanks to the natural yeast. Fermentation lasts 10-15 days under constant control vinification temperatures. This method promotes the expression fruity Cabernet Franc. 2 weeks maceration, bottled 7-8 months after harvest.