

PONGULE GOULY-DUTHEIL SAUMUR BLANC "LES MOULINS DE



TECHNICAL INFORMATION

Country France

Region Loire

Sub-Region Saumur

Producer Couly-Dutheil

Vintage 2018

Composition 100% CHENIN BLANC

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

Lovely pale yellow color. Nice and clean Bouquet dominated by fruity (agruma) and floral aromas. Dry wine, refreshing, fruity, & harmonious mouth.

PAIRING SUGGESTIONS

Recommended with prawn/langostine salad, shellfish dishes and grilled fish with sauce.

VINEYARD

Limestone, south east of Saumur in Turquant Village. 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

Manual harvest in several sorts; the grapes are pressed directly. Controlled temperature fermentation; in stainless steel tank; Maturing on Lees 4 to 5 months to bring richness to the wine; This process promotes expression and fruity roundness of Chenin Blanc. Traditional & regular batonnage; bottling from late April to Early May.