Wijnfiche

Couly Dutheil - Les Chanteaux | Chinon Blanc Chenin Blanc France (LOIRE) — 2021

Domain

Couly Dutheil

Founded in 1921. The Couly Dutheil family owns the prestigious domaine vineyards including the famous Clos de l'Olive & Clos de l'Echo (royal vineyard). These days the company is run by Jacques Couly Dutheil and his son Arnaud who is recognized (by wine specialists & press) as one of the most creative & talented young winemakers.The domain works according to the rules of "La Lutte Raisonnée", and the estate has also placed more and more emphasis on high grape growers (up to 1m80), green harvest, leaves around the bunches around the healthy grapes and then picking as late as possible to maintain full phenolic maturity.

Vinification

The grapes are pressed immediately after harvesting. After the alcoholic fermentation, the wine is stored on its lees. This increases the fruitiness and gives the Chenin a rounder character. Bottling always takes place at the end of April - beginning of May.

Taste

Gold-colored wine with an intense, aromatic nose with floral notes, minerality and agrum. In the mouth very fruity, delicate and rich.

Food pairing

Vegetables - zucchini | Scallops | Risotto | Asparagus

General information

Type: White wine
Grape varieties: Chenin Blanc
Viticulture: Sustainable/HVE
Storage (years): + 3-5
Serving temperature: 8-10 °C
Taste profile: Complex without oak



DULST wijn met advies - Bierbeekstraat 21 - 3052 Blanden
Tel: 016/40 10 28 | E-mail: wijnen@dulst.be | www.dulst.be