



Wijnfiche

**Couly Dutheil – Les Gravières – 50 cl |  
Chinon (Loire)  
France (LOIRE) – 2018**

**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**

After the harvest, the grapes are destalked. The alcoholic fermentation starts with the use of 'wild' yeasts. It continues at a constant temperature for 10 to 15 days. This process brings out the fruitiness.

**Taste**

This wine has a ruby red color, is fresh and pleasant in the nose with aromas of small red fruit such as cherries and red berries. On the palate it is a fruity, smooth wine with pleasant tannins. A wine that charms.

**Food pairing**

Goat cheese | Roast beef | Fish - fried | Charcuterie

## General information

Type: Red wine

Grape varieties: Cabernet Franc (100%)

Viticulture: Sustainable/HVE

Storage (years): "+ 3-5"

Serving temperature: 14-16°C

