

**Couly Dutheil – René Couly rosé |
Chinon (Loire)
France (Frankrijk) – 2022**

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 wine undergoes a 12-hour maceration, after sorting and destemming the grapes. Then the alcoholic fermentation starts based on wild yeasts. Due to the constant temperature control during the fermentation, the fruitiness of the cabernet franc grape is emphasized. The wine is bottled around the Easter holidays following the harvest.

Taste

A beautiful deep pink colour, heralding a greedy, fruity nose with hints of redcurrants and citrus fruit. Full-bodied, delicate and slightly spicy on the palate.

Food pairing

Langoustine, Asparagus, BBQ, Salad - summer salad, Asian dishes

General information

Type: Rosé

Grape varieties: Cabernet Franc (100%)

Viticulture: Sustainable/HVE

Storage (years): + 2-3

Serving temperature: 8-10 °C



