



Wijnfiche

## **Couly Dutheil – René Couly rosé | Chinon (Loire) France (France) – 2023**

### **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**

Maceration of about 12 hours, after destemming and complete sorting of the harvest. Then, the fermentation of the musts begins spontaneously thanks to indigenous yeasts. The constant control of the vinification temperatures promotes the fruity expression of the Cabernet Franc. Bottling takes place around Easter.

### **Taste**

Beautiful deep pink color, announcing a gourmet and fruity nose with notes of redcurrants and citrus fruits. The mouth is fleshy, delicate and slightly spicy.

### **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

Taste profile: Full



