Wijnfiche

Couly Dutheil - René Couly rosé | Chinon (Loire) France (Frankrijk) — 2025

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

Nice deep color. In the nose very discreet, notes of currants and citrus. In the mouth this wine is full, delicate and meaty, with a little licorice and pepper in the final. This structured rosé is harmonious and flattering.

Food pairing

Langoustine | Eastern kitchen | BBQ | Salad - summer salad | Lamb - grilled | Steak - grilled

General information

Type: Rosé
Grape varieties: Cabernet Franc
Viticulture: Sustainable/HVE
Storage (years): + 2-3
Serving temperature: 8 °C
Taste profile: Full

