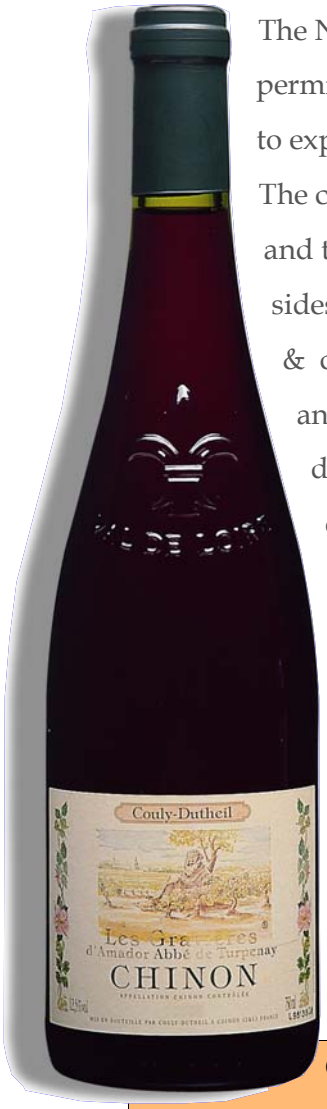
Couly-Dutheil

CHINON
Les Gravières
Cabernet Franc



The Noble Terroir of Chinon permits to the Cabernet Franc to exprimate all its qualities. The clayey-siliceous plateaux and the clayey-limestone hillsides which produce elegant & concentrated Chinon and the gravelly and sandy terraces which produce fruity, soft & charming wines. Founded 80 years ago, our winegrowers family owns 85 hectares of vineyards which some Clos are considerated as the best terroirs & growth.

GASTRONOMIE

Served between 14°-16°
Recommended with
Chicken, Ham, Veal
Spare-Rib
Barbecue dishes

THE VINEYARD

Soil : Gravel & Sand.
Grape variety : cabernet franc.
Situation : East of Chinon along the Vienne river

VITICULTURE

- integrated farming system based on biological methods.
- Control & test of grapes' maturity in laboratories.

HARVESTING

- Manual Harvest
- Grapes selections
- Destalking
- Yield : 45 Hl/Ha (average)

VINIFICATION

- Controlled temperature fermentation in stainless steel tank.
- Separation of free run wines & press wines
- 2 weeks maceration
- Bottling : 7 to 8 months after the harvest.

TASTING NOTES

Nice purple colour.
Very pleasant nose with green pepper & small red fruits aromas.
Fruity, soft, easy to drink & charming.

EVOLUTION

Can be kept for 4-5 years.

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Couly-Dutheil

CHINON
Clos de l'Écho

A superb estate facing the Château of Chinon.
The Clos de l' Echo is without a doubt one of first vineyards around the Château and in Chinon.

It once belonged to the family of the famous humanist François Rabelais.

It owes its name to the echo which can be heard when tourist from all horizons shout in front of the royal walls of the castle.

The property was bought by René and Madeleine Couly in 1952.

At the time wheat was grown there. Then,vine was planted and soon some of the greatest wines in chinon were produced.

GASTRONOMIE

Recommended with

Roasted wild duck or chicken
Roasted & Grilled Beef
Game

THE VINEYARD

Soil : Clayey-limestone.
Grape variety : cabernet franc.
Area & Exposure : 17 Ha southward facing slope opposite the Château of Chinon.
Oldest Vines : 75 years old
Average : 45 years old

VITICULTURE

- Integrated farming system based on biological methods.
- Thinning out of leaves to increase the ripeness
- Control & test of grape maturity in laboratories.

HARVEST

- Manual Harvest..
- Strict grapes' selection
- Destalking
- Average Yield : 40hl/ha.

VINIFICATION

- Controlled temperature fermentation in stainless steel tank exclusively designed with punching & crushing system.
- 2 weeks fermentation + 4 weeks maceration (High concentration).
- Traditional & regular Racking
- Egg white fining
- Maturing period in oak barrel : 18 to 24 months according to the vintage quality.
- Bottling : 3 months after the fining
- Marketing : 3 years after the harvest.

TASTING NOTES

Nice, dark, intense & Shiny ruby & purple robe. Intensely flavoured and complex bouquet with ripe grapes & spicy notes. Unctus, voluptus & generous mouth. Concentrated and elegant tanins. Ageing Capacity: 15 to 25 Years

A wine for laying down.
Decant before serving.

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