



Couly Dutheil - Les Chatelières

Vineyard

Founded in 1921, the Couly-Dutheil family owns prestigious terroirs in the Loire Valley. Today, the property is managed by Jacques Couly Dutheil and his son Arnaud, recognized as one of the most talented and creative young winemakers in the Loire Valley. The estate is managed on the principle of "reasoned struggle" and respect for the environment. This cultural rigor allows Couly-Dutheil to preserve the natural quality of the grapes and to offer wines combining fruitiness, generosity and elegance.

Winemaking

The harvest takes place at the beginning of October and the harvest is completely destemmed to express only aromas of red fruits (maceration time 15 days). The Chatelières are then aged mainly in thermo-regulated stainless steel vats, with delicate racking in order to preserve the fruit and soft, silky tannins. Bottling takes place in the spring following the harvest.

Tasting

Ruby color. This wine is supple and fresh, crunchy on the palate and nicely fruity. It reveals aromas of small red fruits and violets, with lovely tannins.

FEATURES

Grape variety: Cabernet Franc

Taste and flavor: Light and fruity

Alcohol content: 13.5°

Allergen: Sulphites

Service advice

It goes well with mixed salads, cold meats, poultry, country ham and grilled meats and fish. Serve at 14-16°C

L'abus d'alcool est dangereux pour la santé. A consommer avec modération. La consommation de boissons alcoolisées pendant la grossesse, même en faible quantité, peut avoir des conséquences graves sur la santé de l'enfant

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