



Loire, Domaine Couly, Les 4 aiment, AOP Chinon, Rouge

AOP Chinon, Vallée de la Loire et Centre, France

Coming from a long line of winegrowers dating back to the 15th century, the Couly family has kept its roots in the heart of the village of Saint-Louans, while building a modern winery at the entrance to the town. Vincent Couly now manages the estate.

PRESENTATION

Siliceous-clay slopes located west of Chinon, it is from the vineyards grouped around the family home in Saint Louans. This terroir has been transmitted from generation to generation since the 15th century by Bertrand's maternal family. According to the legend, Saint Louans cured the disease with a glass of wine.

TERROIR

Clay & Limestone and pure limestone

WINEMAKING

Composition in vats of 2/3 destemmed grapes (half clay-limestone / half limestone), a layer of grape stalks and 1/3 whole grapes from the Haute Olive, Semi-carbonic maceration during the two months following the harvest. Gentle pumping over from the second week of maceration

AGEING

12 months in barrels (500L) made of wood from the Touraine forest of Amboise

VARIETAL

Cabernet franc 100%

13.5 % VOL.

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.





SERVING

16°C/61°F

AGEING POTENTIAL

Enjoy all year long, 10 to 15 years

TASTING

Thanks to its original vinification, this wine reveals a complex and aromatic palate underlined by an intense finish which will reveal the exceptional character of this cuvée.

FOOD PAIRINGS

This wine will perfectly accompany all types grilled or roasted meats.

