



Loire, Domaine Couly, Ambre et Victor, AOC Chinon, Rouge

AOC 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.

WINEMAKING

A blend of different terroirs in the same vat, bringing complexity, followed by a delicate but intense extraction using the immersed marc technique. The skins and pips remain below the level of the juice for several weeks, with no pumping over to bring out the richness of the aromas and tannins.

AGEING

12 months in barrels (500L) made from gently toasted wood from the Touraine forest.

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

Long maceration gives this wine a special character. The tannins are silky and pronounced, providing a structure that lasts over time. The aromas here are extremely complex, typical of great Cabernet Franc.

FOOD PAIRINGS

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

