



Loire, Domaine Couly, Les Blancs Closeaux, AOP Chinon, Blanc

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.

TERROIR

Clay and limestone.

IN THE VINEYARD

On the vineyards, a single credo: agro-ecology! No tillage, agro-forestry, eco-pasture and in the cellar, indigenous yeast. Manual harvesting. Harvesting at full maturity. Total destemming,

WINEMAKING

Fermentation in thermo-regulated stainless steel tanks.

AGEING

Ageing in stainless steel tanks, on lees with regular stirring to give volume in the mouth.

VARIFTAL

Chenin ou chenin blanc 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

Very aromatic and fruity on the palate with a nice acidic finish, this white wine reveals the delicate aromas of the white chenin while preserving its freshness and will reveal its minerality with time.

FOOD PAIRINGS

It will go perfectly with with cooked and grilled fish. It will surprise you with asparagus. Do not hesitate to confront it with a regional goat cheese.







