



# Loire, Domaine Couly, AOP Chinon, Rosé

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

Manual and mechanical harvest. Harvested at full maturity. Total de-stemming

#### WINFMAKING

Wine from bleeding on the red vats after one night of maceration, Fermentation in thermoregulated stainless steel tanks.

#### **AGEING**

Ageing on lees with regular stirring to add volume on the palate.

#### 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**

8°C/50°F

# AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

#### TASTING

Light pink colour with salmon tints, an aromatic nose, raspberry, redcurrant with a rich and fleshy mouth.

## **FOOD PAIRINGS**

This rosé de saigné will go perfectly with your summer meals, but also with smoked fish, seafood or white meats.







