



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.





