



Domaine Couly, Cuvée Classique, AOP Chinon, Red

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

The vineyard of 22 hectares is located in the commune of Chinon and is spread over a wide variety of soils, limestone, sand, sand on limestone or clay on limestone.

IN THE VINEYARD

On the vineyards, a single credo: agro-ecology! No tillage, agro-forestry, eco-pasture and in the cellar, indigenous yeast.

WINEMAKING

Manual harvesting. Harvesting at full maturity. Total destemming, Fermentation in thermo-regulated stainless steel tanks.

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, 2 to 3 years

TASTING

This wine has the crispy character of Cabernet Franc, a purple colour, an intense nose of red fruits and present but silky tannins.

FOOD PAIRINGS

This wine will accompany an entire meal, and will be perfect with charcuterie, grilled meats, or even fish (in this case serve cooler).







