



# Vignobles de la Loire

BRUNOLAFON  
wine selection



## 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.

### PRESENTATION

Vinified dry, its fullness and volume in the mouth make it a gastronomic rosé that will allow you to create daring culinary combinations.

### LOCATION

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

Total destemming, wine from bleeding on the red vats after one night of maceration, Fermentation in thermo-regulated stainless steel tanks.



### VARIETAL

Cabernet franc 100%

GM: No.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

Serve at 12 to 14°C (54 to 56°F)

### AGEING POTENTIAL

Enjoy all year long

### TASTING

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

### FOOD PAIRINGS

This rosé de saigné will perfectly accompany your summer meals but also smoked fish, seafood or white meat.

Perfect match : Shrimp curry

