



# Vignobles de la Loire

BRUNOLAFON  
wine selection

## Loire, Domaine Couly, Fines bulles de l'ellipse, AOC Crémant de Loire, Effervescent Brut Rosé

AOC Crémant de Loire, Vallée de la Loire et Centre, France



Coming from a long line of winemakers 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

Siliceous-clay slopes located west of Chinon, it is from the vineyards grouped around the family home in Saint Louans. This terroir has been transmitted from generation to generation since the 15th century by Bertrand's maternal family. According to the legend, Saint Louans cured the disease with a glass of wine.

### TERROIR

Clay & Limestone.

### HARVEST

Manual harvesting

### WINEMAKING

Hand-harvested, gently pressed and fermented at a cool temperature (18°C) to preserve aromas. Second fermentation in the bottle using the Traditional Method after selection of the best juices.

### AGEING

12 months in barrels (500L) made from gently toasted wood from the Touraine forest.

### 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, 3 to 5 years

### TASTING

The nose offers a lovely aromatic bouquet full of finesse, with notes of red fruit. The attack is lively, and the palate is structured by red fruit aromas, carried by fine acidity on a persistent finish.

### FOOD PAIRINGS

Serve chilled as an aperitif, in a cocktail or with dessert.

