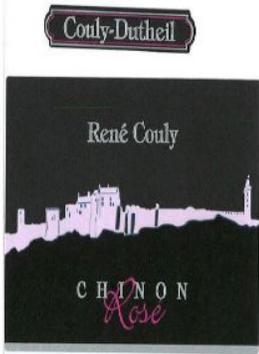


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## RENE COULY ROSÉ

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Bottle Size: 750 mL

UPC Number:  
3700001027019

*Vintage:* 2016  
*Producer:* Couly-Dutheil  
*Country:* France, Loire  
*Composition:*  
Cabernet Franc

### **WINEMAKER NOTES:**

Since 1921, Couly-Dutheil has been well known for the quality of its wines served at the most prestigious tables in France. Established by Baptiste Dutheil, then developed by René Couly who married Madeleine Dutheil, the House of Couly-Dutheil has become over the years the great name for Chinon. Today, Couly-Dutheil remains a family house owned by the third and fourth generation.

The Chinon region has all the qualities of the greatest soils. Its semi-oceanic climate is exceptionally mild and benefits of long sunny periods. The variety of soils and their particular qualities allows the cabernet-franc (98% of the vineyard) to express all its fineness and its celebrated "taffetas" within a range of strong personalities.

### **TASTING NOTES:**

Lovely pale rose color. Fresh and fruity nose with subtle floral notes. A fruited palate with persistent and refreshing flavors. Well balanced, easy to drink and elegant. Recommended with chicken, ham, red meat, fish and salads. Serve between 8 and 10 ° - drink now

### **VINEYARD:**

Soils are gravel and siliceous brought by the Vienna (tributary of the Loire); vines located on the west Chinon and hillside and table land. Our region has a temperate climate; semi-oceanic type suitable for the cultivation of the vine. Environmental grassing between rows to encourage the limitation of yields and erosion. Leaf removal, trellising and harvest green to optimize the maturity and quality of grapes. Integrated farming system based on biological methods. Control and testing of grapes maturity in laboratories.

### **VINIFICATION:**

Maceration for about 12 hours after staking and integral tri of the harvest. Then the fermentation of musts starts spontaneously thanks to the natural yeast. The constant control of vinification temperatures promotes the expression of fruity cabernet franc. The bottling takes place around Easter.

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**FOR MORE INFORMATION VISIT: [KINDREDVINES.COM](http://KINDREDVINES.COM)**

