

## CLOS DE L'ECHO



### TECHNICAL INFORMATION

<b>Country</b>	France
<b>Region</b>	Loire
<b>Sub-Region</b>	Chinon
<b>Producer</b>	Couly-Dutheil
<b>Vintage</b>	2014
<b>Composition</b>	100% 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

Nice dark, intense and shiny ruby and purple robe qualities. Intensely flavored and complex bouquet with ripe grapes and spicy notes. Voluptuous and generous mouth. Concentrated and elegant tannins.

### PAIRING SUGGESTIONS

Will accompany perfectly a pheasant casserole, lamb with herbs, a fricassee of mushrooms and pheasant, wild boar with cranberries, braised beef chuck steak, a deer in nutty pepper sauce, or a rack of lamb roast.

### VINEYARD

A superb chalky, limestone clay closed (the highest AOC) on a hill in the center of Chinon with southern exposure. Soil is perfect for the cultivation and development of the vine. Culture 'reasoned culture', with environmentally grassing between rows to encourage the limitation of yields and erosion. Leaf removal, trellising and grape harvest green to optimize the maturity and quality of grapes.



EVERY BOTTLE  TELLS A STORY

## VINIFICATION

Controlled temperature fermentation in stainless steel tanks exclusively designed with punching and crushing system. 2 weeks fermentation and 3-4 weeks maceration. Tradition and regular racking. Egg white fining. Maturing period in oak barrel 3-10 months. Bottling 3 months after harvest.

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