



Pierre & Bertand Couly

CRÉMANT DE LOIRE ROSÉ

AOC Crémant de Loire

Pierre and Bertrand Couly work around 20 hectares in the Chinon appellation. They are from a long line of wine producers going back to the 15th century on the maternal side of Bertrand's family (Farou). Pierre and Bertrand Couly have chosen to turn towards a sustainable viticulture.

They have received the label HVE (Haute Valeur Environnementale) for their cultivation choices by allowing the preservation of biodiversity. Pierre and Bertrand Couly aim to present you the variations of the terroirs of the appellation throughout the different vintages that they produce each year.



COUNTRY

France

VARIETAL

Cabernet Franc

SOIL TYPE

Terre Blanches, Limestone

VINEYARD

200-400 Meters Altitude
Up to 40% Slope

HARVEST

By Hand / Manual Destemmed

VINIFICATION

Initial Fermentation Stainless Steel
Secondary Fermentation in Bottle
(Traditional Method)
Minimum 12 months on less before
Discorgement

TASTING NOTES

Light yellow with gold tints. Aromas
of citrus and tropical fruits.
Beautifully fresh on the palate with
a mineral core, soft texture and
great length.

CERTIFICATION



Discover the Exceptional
hmercerimports.com