



## Pierre & Bertand Couly

LA HAUTE OLIVE

AOC Chinon

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

Limestone, Clay

### VINEYARD

South Facing Slope

East of Chinon

Lieu Dit of La Haute Olive

### HARVEST

By Hand / Manual Destemmed

### VINIFICATION

100% Destemmed

Native Yeast

Fermentation Stainless Steel

Aging 12 months in Stainless Tank

No use of Sulfites during vinification

### TASTING NOTES

Delicate aromas of red fruits with floral notes of Violets & Peonies.

On the palate it is fine and generous with silky tannins.

### CERTIFICATION



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