



Couly-Dutheil

BRUT DE CHENIN | BRUT NATURE

A historic, family-owned estate founded in 1921, Domaine Couly-Dutheil is a benchmark producer in Chinon, at the heart of the Loire Valley. With over 90 hectares of prime vineyards, the domaine showcases the diversity of Cabernet Franc across gravel, clay, and limestone terroirs. The wines are celebrated for their purity, freshness, and balance, ranging from approachable cuvées to structured, age-worthy bottlings. Couly-Dutheil embodies the heritage and excellence of the Chinon appellation.



COUNTRY

France

VARIETAL

Chenin Blanc

SOIL TYPE

Limestone soils

VINEYARD

Selection of the best grapes located on coteaux

HARVEST

Sustainable agriculture. Yield limitation, green harvest, manual leaf removal.

VINIFICATION

Traditional Method Champenoise : Gentle extraction through pneumatic pressing - Gravity to avoid pumping and oxidization. Natural settling, fermentation in stainless steel vats to preserve freshness, bottle are then aged for 24 months. No disgorgement liquor added

TASTING NOTES

Gold color with a great aromatic intensity of stone fruits, citrus, honeysuckles and a hint of spices. Ample palate with apricot, pear and white floral notes baked up by a fresh acidity. An elegant sparkling with very fine bubbles.

Discover the Exceptional
hmercerimports.com