



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

Cabernet Franc

SOIL TYPE

Clay & flint

VINEYARD

Alluvial terraces of sand and gravel, as well as the first slopes. Temperate climate.

HARVEST

Leaf-thinning, trellising, and green harvesting. Harvested very early in the morning to benefit from the coolest temperatures.

VINIFICATION

Fermentation in stainless steel tanks to guarantee impeccable hygiene for wines not protected by sulfur.

TASTING NOTES

Bright notes of wild berries, cherry and cranberry with hints of violet, roses petals and subtle notes of damp earth with a signature implication of bell pepper, oregano and anise. A burst of flavors in the palate with a fresh, crisp, and lively lingering finish.