



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 & silica soil

VINEYARD

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

HARVEST

Hand harvested at optimum maturity with gentle de-stemming.

VINIFICATION

Maceration and vinification take 2 to 3 weeks with indigenous yeasts fermentation under temperature control. Aged in stainless steel tank until bottling the summer after.

TASTING NOTES

Beautiful intense red color. The nose is powerful with mixed of fresh and candied fruits, dried herbs, spices and hints of wet earth. notes. A full-bodied wine that offers a harmonious attack, with noble tannins, and a persistent finish. Drink 2025 - 2030.