

CHÂTEAU COUCY



HISTORY

Chateau Coucy was built during the 19th century. Its name is inspired from a British family settled in the region during the 15th century.

I am Florence Galande, I grew up on Loire Valley's vineyards, and I am a wine enthusiast since a long time ago. In 2017, I took over the Chateau Coucy in appellation Montagne-Saint-Emilion. Nowadays, I work with a dynamic and passionate team to develop the potential of the terroir of Chateau Coucy. In addition of French market's development I'm looking for strong partnership on the foreign markets.

Chateau Coucy covers an area of 20 hectares in one piece, that also our strength. Located at the edges of Saint Emilion, the estate enjoys the same soil of the prestigious appellation : clay and limestone with blue and white clay. To give the best of our terroir we grow two famous grape varieties of the right bank of Bordeaux : Merlot and Cabernet Franc.

During the harvest, we do a selective sorting, using a densimetric bath, in order to vinify the best grapes of our vineyard. Our watchword is Quality.

Since 2017, we work in an eco-friendly way. Indeed, in the vineyard we carry out actions such as the work of the emergent vegetation under the vine and by the sexual confusion in spring. The High Environmental Value certification obtained in 2018, illustrates our approach to be more respectful of the environment and of the biodiversity of the place.

Since 2018, we produce our Classical Chateau Coucy (around 120.000 bottles a year) and our "Grande Cuvée" Confidences de Chateau Coucy (integral vinification in barrels (2.000 bottles a year).



For our Classical Chateau Coucy, it is vinified in concrete tank and then one third is aged in French oak barrels. The two other thirds are aged in concrete tank to keep the freshness of the wine, during 12 months.

Confidence de Chateau Coucy, is our great wine. To produce this "Grande Cuvée", we select the best parcels of the estate. It is vinified in an oak barrel and then aged for thirty months also in new French oak barrels. After this long aged, we select the best of our wine cellar and it's becoming Confidences de Chateau Coucy, Montagne-Saint-Emilion.





TASTED

BY ANDREAS LARSSON
BEST SOMMELIER OF THE WORLD

92

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Château Coucy - Confidence 2018

Inky dark purple colour. Ripe and unctuous nose with stylish oak, layers of black fruit, gentle vanilla and coffee bean. Ample palate, well balanced proportions between tannin, acidity and lush fruit, well integrated, yet present oak and a long layered finish.