

Touraine Côt

Villemaine
Domaine

AOC Touraine

100% Côt

Sustainably grown, leaf removal and short pruning in the vineyard.
Certified HVE.

Winemaking

Destemming then maceration of eight to ten days in concrete vats.
Alcoholic fermentation at 25 °C. Pressing with a pneumatic press.
Malolactic fermentation then racking and ageing in vats until bottling.

Tasting

Garnet coloured wine boasting aromas of morello cherry and grilled almonds. Structured and fruit-forward palate with black fruit and blackcurrant flavours. Powerful wine with excellent length that leaves no-one indifferent.



Intemporelle