

Emynence

Domaine
Villemaine

AOC Touraine Rouge

100% Côt

Winemaking

Destemming then maceration for two weeks in concrete vats. Malolactic fermentation beneath the cap then racking and ageing in 400l oak barrels for a year.

Tasting

Deep and brilliant black coloured wine. Aromatic, powerful, rich and concentrated nose with notes of black fruit and torrefaction. Supple-textured and tannic palate developing fresh fruity flavours. Powerful and generous on the whole.



Signature