

CÔT

AOC Touraine

100% Côt

Organically grown, 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.



INTEMPORELS

