

THE VÉRONICA

AOC Touraine
100% Côt

WINEMAKING

Harvesting and pressing without added sulfite thanks to bio-protection. Vatting for 8 to 10 days in wooden vats, alcoholic fermentation at 25°C. Malolactic fermentation followed by racking and ageing in vats until bottling.

TASTING

A deep red color, with a nose offering fruity aromas of morello cherries and almonds. This structured wine reveals notes of black fruit and blackcurrant on the palate. Its power and length leave a lasting impression.




VIGNERONS DEPUIS
1825

ÉCLOSIONS