

CÔT

Also called "malbec", the Côt has been present for a long time in Loire valley area.

A good maturity enables getting the right aromas of black fruits (blackcurrant, blackberry), even floral notes (violet), typical from this emblematic Loire valley grape.

Soft tannins, simple vinification and early bottling for this cot, to preserve fine and fragile aromatic taste.

ADVICES

12% Vol. - to be served between 13 and 15°C Conservation: up to 5 years

TECHNICAL DETAILS

Appellation : AOC TOURAINE Color : red wine Grape : Côt 100% Soils : clay and silex, calcareous clay Yield : approx 50 hl/ha depending on the years Fermentation : in tank Vinification : in tank Titre alcoométrique : 12% vol