



Côt des Pierres 2023 **AOP Touraine Amboise**

**Type**

Dry

Grape variety

100% Côt (Malbec)

Geographic origin

« Les Pierres » plot

Terroir

Perruche, flint clay

Vineyard

Our vines are certified organic, the grass cover is natural.

Average age of the vines : 12 years

Yield

50hl/ha

Winemaking

After mechanical harvesting, the bunches are destemmed and then pressed using pneumatic pressing. The alcoholic fermentation lasts 30 days in vats, then the wines are aged 2/3 stainless steel and 1/3 oak barrels, until bottling in spring.

Tasting notes

Black fruits, blackberry, round mouth, beautiful material, coated tannins and spicy finish

Food pairing

Grilled vegetables, red meat, cheese platter

Drink

3 years

Serving temperature

15°C