



Côt des Pierres 2023 **A.O.P Touraine Amboise**



Type
Dry

Grape Variety
100% Côt

Geographic origin
« Les Pierres » plot

Terroir
Perruches, clint clay

Vineyard
Our vines are certified organic, the grass cover is natural.
Average age of vines : 30 years

Yield
50hl/ha

Winemaking
Grapes were manually harvested the bunches are destemmed and then pressed using pneumatic pressing. The alcoholic fermentation lasts 30 days and ages in stainless steel tanks until bottling in spring.

Tasting notes
A well balanced rosé, beautiful freshness with a nice minerality.

Food pairing
Mixed salad, grilled fish, sea lasagna, white meat

Drink
3 years

Serving temperature
7-8°C