

## La Part du Colibri Côt 2022

### Vin de France rouge



Grape variety: Côt

Age of vineyards: 16 years old

Terroir & Origin: volcanic rock of gabbro type, village of Monnières

Harvests: hand-harvested, September 23<sup>th</sup>, 2022

Vinification & Aging: maceration of 11 days with one racking per day, indigenous yeasts, fermentation and aging in stainless steel tanks, bottled on February 17<sup>th</sup>, 2023

Analysis: 12.5% vol.

Production: certified in organic and biodynamic agriculture

Tasting: ruby red color, notes of black fruits, well-structured wine, light tannins with a silky finish

Pairings: with charcuterie, red meat or cheese

Service: slightly fresh, around 12°C

Aging potential: 3-4 years

#### The Legend of the Hummingbird

Here is the Amerindian legend of the hummingbird, the flowers' friend...

One day, says the legend, there was a huge fire in the forest. All animals terrified and shattered were watching helpless the disaster.

Only the little hummingbird buzzed about, getting small drops of water in his beak to drop them on the fire.

After a moment, the armadillo irritated by his useless action, told him: "Hummingbird! Are you mad? You think that you are going to put out the fire with a few drops? I know," replied the hummingbird, "but I do my part of the job."