

L'Amphore 2024

Vin de France rouge



Grape variety: Côt

Age of vineyards: 18 years old

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

Harvests: hand-harvested on September 24th, 2024

Vinification & Aging: maceration of 6 days, with several rackings, indigenous yeasts, aging in amphora, bottled on July 10th, 2025

Analysis: 12% vol., < 15 mg/L of total SO₂

Production: 1260 bottles, certified in organic and biodynamic agriculture

Tasting: ruby red color, notes of black fruits, de fruits noirs, structured wine, tannins are soft with a silky finish.

Service: around 12°C

Aging Potential: 5-6 years