



Vin de France Côt

La Part Du Colibri



The Legend of the Hummingbird

The Amerindian legend of the humming bird, 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: "Humming bird! 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."

Our Philosophy: The approach of Converting towards Organic Farming is based on the same principle. Alone, we won't save the planet, but we contribute.

Origine: village of Les Coteaux, in Monnières

Terroir: Gabbro

Harvest: Manually

Vinification: maceration of 14 days; 1 racking per day.

Aging: In stainless steel tank; bottling without fining nor filtering during the spring following harvest.

Service: Serve slightly fresh (11 to 12°C).

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

Production: Côt 2020 is certified organic and biodynamic (Demeter).