

N°3 2019

Vin de France rouge



Grape varieties: 90% Côt, 10% Cabernet Franc

Age of vineyards: 17 years old

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

Harvests: hand-harvested, on September 26th, 2019 (Côt) and on October 2nd, 2019 (Cabernet Franc)

Vinification & Aging: maceration of 15 days for the Côt and 12 days for the Cabernet Franc, with several rackings and punchings, indigenous yeasts, aging in a sandstone amphora, bottled on November 23rd, 2020

Analysis: 13% vol., < 0.5 gr/L of residual sugars, < 15 mg/L of total SO₂

Production: 1200 bottles, certified in organic and biodynamic agriculture

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

Service: around 12°C

Aging potential: 5-6 years