



# CHÂTEAU DE CÔTS PRESTIGE 2014 CÔTES DE BOURG

## Vineyard

Area 2Ha

Age 45 years

Organic winegrowing : Since 1999,  
ECOCER ad Demeter since 2020  
Certification.

Soil management :Traditional tilling and  
grassing

## Vinification

Destemming ; 5 to 6 week long  
maceration with thermoregulation and  
indigene yeasts. Maturing in vats and  
New French oak barrels for 28 months.  
Production measures : Since 1999, in line  
with the FNIVAB's growing checklist.

Blend 60% Malbec 15% Merlot, 25%  
Cabernet Sauvignon,

Production of around 10000 bottles

## Commercialisation

Direct cellar sales and HORECA  
distribution networks at home and  
abroad.

Availible in 75 cl and Magnum

## Tasting Notes

This great wine will seduce you with its  
intense red deep color. Its nose with  
floral aromas, combines with vanilla and  
woody nuances with a lot of character  
and identity. The aromatic expression of  
Château de Côts makes it possible to  
obtain a powerful wine with a lot of  
volume and amplitude. Each vintage will  
be appreciated in both traditionnal and  
refined dishes.

Best to serve between 16° and 18°c

Ready to drink : after 3 years old.

At its peak : between 5 to 8 years old.

Ageing potential : between 15 to 20 years  
old

Silver medal in VBNA concours 2016