



CHATEAU DE CÔTS PRESTIGE 2015 CÔTES DE BOURG

Vineyard

Area 2Ha

Age 35 years

Organic winegrowing : Since 1999, ECOCERT 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 50% Merlot and 50% Malbec

Production of around 10000 bottles

Commercialisation

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

Tasting Notes

This wine will seduce you with its dark color of an intense red with garnet reflections. Its nose opens on an imposing note of red fruits and mocha. The aromatic expression of Cuvée Prestige 2015 gives a dense and silky wine, with fine and harmonious woody notes, as well as a toning freshness.

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

Gold medal in VBNA concours 2017