



## CHATEAU DE CÔTS PRESTIGE 2016 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 20% Merlot and 20% Cabernet Sauvignon and 60% Malbec

Production of around 6000 bottles

### **Commercialisation**

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

### **Tasting Notes**

This wine will seduce you with its dark color. A cocoa sensation awakens the senses and gives rise to a toasted and candied shade with a perception of candied orange ganache. The tannin perfectly supports the aromas in the mouth. it unfolds on a balanced and fleshy finish. 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 2018