



CHÂTEAU DE CÔTS TRADITION 2016 CÔTES DE BOURG

Vineyard

Area 10Ha

Age 30 years

Organic winegrowing : Since 1999, ECOCERT Certification. Soil management : Traditional tilling and grassing

Vinification

Destemming ; 5 to 6 week long maceration with thermoregulation.

Maturing in vats and French oak used twice or three times before.

Production measures : Since 1999, in line with the FNIVAB's growing checklist.

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

Production of around 25000 bottles

Commercialisation

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

Available in 75cl and Magnum

Tasting Notes

This wine has a purple and intense color, a powerful and smart bouquet, with aromas of cassis, licorice and spices. Château de Côts offers a perfectly balanced mouth with de velvety and warms tannins.

Best to serve between 16° and 18°c

Ready to drink : after 2 years old.

At its peak : between 5 to 8 years old.

Ageing potential : between 10 to 12 years old