



CHATEAU DE CÔTS TRADITION 2017 CÔTES DE BOURG

Vineyard

Area 10Ha

Age 45 years

Organic winegrowing : Since 1999, ECOCERT and Demeter 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 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 45000 bottles

Commercialisation

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

Available in 75cl and Magnum

Tasting Notes

This wine adorned with an intense ruby colour, both fresh and subtle by its violet aromas and racy by its spicy side. This vintage Tradition 2017 centered on fruit, offers a balanced palate built on expressive 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