

## COTES DE BORDEAUX 2018

## AOC Côtes de BordeauX













- ❖ Location: The vineyard is located in the Cadillac Côtes de Bordeaux appellation, and encompasses 66 hectares. The vines, planted in gravel and clay « terroir », benefits from favorable south-south-east facing slopes and plateaus.
- Cultivation : Organic winegrowing
- ❖ Certification : ECOCERT, NOP, ISO (Environmental System Management)
- ❖ Grapes Varieties: 85 % Merlot 15 % Cabernet Sauvignon
- ❖ Density: 5000 to 7000 feet/ha
- ❖ Vinification: The grapes are destemmed then sorted on a table in the cellar. Cold maceration before fermentation in thermo regulated stainless steel tanks.
- ❖ Ageing: 18 months in concrete tanks
- ❖ Production: 300 000 bottles of 75 cl
- ❖ Oenologist : Michel Rolland
- ❖ Tasting: Elegant wine with an intense carmine color. Although currently discreet, it reveals nice fresh fruit aromas. The attack is soft, then it becomes dense, round and fleshy without harshness. A full and generous Côtes de Bordeaux.
- ❖ Serving temperature : 60-64°F
- ❖ Bottle life : 5-6 years
- ❖ Awards: 90 pts and Best Buy Wine Enthusiast; Silver Mundus Vini Biofach

