

Côt Côt

Vintage 2022



"A pleasure-driven wine, easy to drink and perfect for sharing with friends."

For this second vintage of "100% Malbec", we redesigned the bottle to reflect the character of our wine, a juicy, easy-drinking wine made for sharing.

Production: 2,700 bottles

GRAPE VARIETY

100 % Malbec

TERROIR

Very fine terroir of gravelly clays on a limestone subsoil.

VINTAGE

The grape harvest took place between the end of September and mid-October, at the peak of grape maturity.

WINEMAKING

The grapes are lightly crushed before being placed in temperature-controlled stainless steel tanks. Maceration lasts between 15 and 21 days.

MATURATION

100% in vats to preserve the fruit.

EYE



Deep purple color, typical of the Malbec grape variety.

NOSE



Pleasant nose with aromas of dark fruits.

MOUTH



A gourmet palate, aromas of violet, delicate spices and black fruits. A wine of silky smoothness.