

TRÉSORS D'ANTAN

CÉPAGES

RARES & OUBLIÉS



IGP Val de Loire Rouge Trésors d'Antan

IGP Val de Loire, France

Rediscover the rare and forgotten grape varieties of the Loire Valley, which passion for the land and know-how are bringing back to life.

Off the beaten track, a few winegrowers are defending their "Treasures of yesteryear", and preserving biodiversity by conserving plots planted with rare grape varieties. They produce authentic and original wines, with a sense of sharing and conviviality.

PRESENTATION

Côt is a forgotten grape variety that has been revived by passion for the land and know-how. It originated in Cahors, famous under the name of Malbec, and was transplanted to the Loire Valley during the Renaissance.

WINEMAKING

Traditional vinification exacerbating the organoleptic qualities of the grape and a beautiful structure with finesse, characteristic of this variety: cold pre-fermentation maceration bringing aromatic intensity and fruitiness, then maceration for about ten days during fermentation bringing deep colour, structure and soft tannins.

AGEING

Matured gently for 10 months before bottling.

VARIETAL

Côt 100%

SERVING

Serve slightly chilled at 12-14°C.

VISUAL APPEARANCE

Bright ruby colour.

AT NOSE

The nose seduces with its shimmering notes of black cherries, jammy blackcurrant, fresh mint and black pepper.

ON THE PALATE

The palate is both round and structured, with fine and elegant tannins. Nice aromatic persistence on the freshness and on notes of acidulous red fruits (redcurrant).

FOOD PAIRINGS

This wine can be shared with simple and traditional recipes such as cold meats (rillettes, rillauds), white meats, lamb tajines, vegetables from the garden and mature goat cheese.

