



Soif de Vincent

"Will you be thirsty enough?"

2018

AOC CÔTES DE BOURG



SURFACE : 1,2 HECTARES
ANNUAL PRODUCTION : 6000 BTLS
DENSITY : 5700 VINE-PLANTS/HA
METHOD :

VINIFICATION : COLD MACERATIONS.
ALCOHOLIC FERMENTATION AND
MACERATION OVER AN EXTENDED
PERIOD TO EXTRACT THE AROMAS AND
GIVE THE WINE ALL ITS STRENGTH.

FIELD UNDER CONTROLLED GRASS.
GUYOT DOUBLE PRUNING, 7 BUDS. HIGH
TRELLISING (1,90M). DEBUDDING.
THINNING OUT THE LEAVES.
HARVEST IN GREEN.
CONTROLLED YIELD OF 50HLS/HA

AGING: INSIDE INOX VAT. NO AGEING IN
OAK TO CREATE A WINE ONLY ON THE
FRUITS, LIGHT BUT WITH A LOT OF
FLAVOURS

CELLARS : THERMO-REGULATED.
MODERNIZED IN 2017.



VINES - AVERAGE
AGE

40

YEARS OLD

GRAPE VARIETIES:

85% MERLOT

15% MALBEC

SOIL :

SLOPES OF
LIMESTONE
COVERED BY 30
CM TO 1M OF
BROWN CLAY

LABEL : TRADITIONAL, BACK LABEL
CUSTOMIZABLE AT THE CHATEAU ON
REQUEST

CORK : NATURAL CORK.
TRADITIONAL BOTTLE, ALSO AVAILABLE
IN MAGNUM.

PACKAGING : CARTONS OF 6

WINE TASTING

THE NOSE IS AROMATIC,
GENEROUSLY WOODY, WITH
NOTES OF VIOLETS, FRUIT (RED
AND EXOTIC), SPICES, LIQUORICE,
COCOA AND BUTTER. IT IS A
COMPLEX AND TASTY WINE IN
THE MOUTH.

FOOD PAIRING : THIS WINE WILL GO
WONDERFULLY WITH ALL DISHES, AND
ESPECIALLY WITH MEAT: WHITE OR RED;
AND WITH CHEESES.

THIS CLASSIC CÔTES DE BOURG,
WITH ITS BEAUTIFUL DARK
GARNET COLOUR AND RUBY
HIGHLIGHTS, WILL SATISFY THE
CONNOISSEUR OF GOOD WINES.

TASTING ADVICES :
BRING TO ROOM TEMPERATURE. IF
POSSIBLE, OPEN THE BOTTLE 30 MINUTES
BEFORE TASTING

