

Jérémy Villemaine Côt (Malbec) 2021, Loire



Country :	France
Grape Variety :	Côt 100%
Closure :	Cork
Cellar Potential :	5 years
Residual Sugar :	g
Alcohol :	13%
Bottle Size :	75 cl
Case Size :	6
Vegan :	Yes
Vegetarian :	Yes
Case Barcode :	3770009114073

Grower

Winegrowers from father to son, we operate a 30-hectare vineyard that bears our name. Jérémy Villemaine took over the family business from his uncle, the vineyard is in the town of Thésée.

Vineyards

Sustainable cultivation, leaf stripping, green harvest. Clay-limestone and argillaceous slopes with parakeet flint on the surface, a south-west to south-east exposure and a microclimate created by the influx of the Cher. Yields are limited to 55 hl per hectare.

Winery Philosophy

Without claiming to produce organic wines, we make our Touraine wines according to a sustainable development and respect for the environment. The medals we win at oenology competitions and the reviews of our Touraine wines reflect the care we take at every stage of production.

Winemaker

Jeremy and Jean-Marc Villemaine.

Vinification

Destemming followed by vatting for 8 to 10 days in concrete vats, fermentation at 25°C. Pneumatic pressing. Malolactic fermentation then racking and ageing in vats until bottling.

Tasting Notes

The Côt with its garnet colour with purple reflections, offers aromas of morello cherry, violet and grilled almonds. This fruity and structured wine gives notes of black fruits and cassis on the palate. This wine will marry beautifully with meats of character and cheeses.

Awards

N/A

Website

www.domaine-villemaine.com