

# 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.

