

# IGP Val de Loire Rouge

## Trésors d'Antan



**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.

**VARIETALS** : Côt 100%

**SERVING** : Serve slightly chilled at 12-14°C.

**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.



Bright ruby colour.



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



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).

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