



Touraine InCôtuptible Sans sulfites ajoutés

AOP Touraine, Vallée de la Loire et Centre, France

PRESENTATION

Determined to put an end to the illegal anti-oxidant activity of the absolute master of allergenic inputs, Incôtuptible has recruited some formidable grapes at full maturity, capable of stamping out the illegal traffic of sulphites through their vinification as a cloudy must.

TERROIR

The clay soil provides the vine with little nourishment, ripening is longer, the wine is richer, full-bodied and aromatic.

WINEMAKING

Long traditional maceration (15-20 days).

VARIETAL

Côt 100%

SERVING

15°C

VISUAL APPEARANCE

Intense red hue with purple tints.

AT NOSE

Spicy and violet notes on the nose.

ON THE PALATE

Enveloping on the palate and very expressive with notes of red fruit, black cherries, and a tannic structure that has already softened due to the very ripe vintage.

FOOD PAIRINGS

Ideal with a hotdog or spaghetti and meatballs!

REVIEWS AND AWARDS



Bronze
"Millésime 2019"
Concours des vins du Val de Loire Bronze

