

FX BARC "CAB & CÔT"

AOP TOURAINE ROUGE



REGION

VAL DE LOIRE



GRAPE VARIETY

CABERNET FRANC 40%
CÔT 60%



AGEING

8-10 YEARS



TERROIR

VINES OF CÔT AND CABERNET FRANC ARE SITUATED IN A AREA OF CLAY AND SANDY SOIL WITH THE DOMINANCE OF CLAY THAT GIVES TO WINES COMPLEXITY AND INTENSITY OF AROMAS. THE AVERAGE AGE OF THE VINES IS 30 YEARS.



VINIFICATION

VINIFICATION OF THIS WINE BEGINS WITH ALCOHOLIC FERMENTATION IN STAINLESS STEEL TANKS. THEN FERMENTATION MALOLACTIC TAKES PLACE IN BARRELS FOLLOWED BY A AGING OF 12 MONTHS BETWEEN BARRELS AND AMPHORES TO BRING THE COMPLEXITY TO THIW WINE.



TASTING NOTES

THIS WINE SHOWCASES A DEEP COLOR WITH VIOLET REFLECTIONS. THE NOSE IS DOMINATED BY DELIGHTFUL AROMAS OF BOTH BLACK AND RED FRUITS, INCLUDING RIPE CURRANTS AND PLUMS. ON THE PALATE, FRESH FRUIT NOTES ARE ENHANCED BY HINTS OF SPICES AND SUBTLE VANILLA. THE COMBINATION OF THE TANNINS FROM THE CÔT AND THE SMOOTHNESS OF THE CABERNET FRANC IMPARTS AN EXCEPTIONAL PERSONALITY TO THIS CUVÉE.



FOOD PAIRINGS

THIS WINE WILL BE APPRECIATED WITH MEAT WITH CHARACTER : CÔTE DE BOEUF, RUMSTECK IN PEPPER SAUCE, GAME WITH HUNTER SAUCE. IT WILL PERFECTLY MATCH SOME STRONG CHEESES AS MORBIER, PONT L'ÉVÊQUE, SAINTE MAURE DE TOURAINE OR EVEN SOME DESSERTS AS FIG TART OR DARK CHOCOLATE.

SERVICE TEMPERATURE: 12° - 14°

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