

FX BARC "SUBTIL EQUILIBRE"

AOP TOURAINE ROUGE CÔT



REGION
VAL DE LOIRE



GRAPE VARIETY
CÔT



AGEING
8-10 YEARS



TERROIR

VINES OF CÔT ARE SITUATED IN A AREA OF CLAY-BASED AND SANDY SOIL ON THE HEIGHTS OF THE COMMUNE SAINT- AIGNAN - SUR CHER. CÔT FROM THIS AREA IS MORE LIGHT THAN FROM OTHER REGIONS OF FRANCE, BUT STILL VERY TANNIC. THE AVERAGE AGE OF THE VINES IS 30 YEARS.



VINIFICATION

PRODUCTION OF THIS WINE STARTS WITH A TRADITIONAL VINIFICATION OF RED WINES IN STAINLESS STEEL TANKS FOLLOWING WITH AGING IN FRENCH OAK BARRELS FOR A MINIMUM OF 12 MONTHS. ADTRE THAT, THIS WINES IS AGED IN AMPHORAS FOR 12 MONTHS TO GET A MORE GOURMET AND GENEROUS ASPECT.



TASTING NOTES

DARK PURPLE COLOR. NOSE IS MARKED WITH BLACKBERRY AND CURRANT AROMAS WITH SOME VOILET NOTES. MOUTH IS FULL OF FRESH BLACK FRUITS WITH SPICY NOTES (PEPPER, LICORICE AND TOBACCO). IT'S A FULL BODIED WINE SUITABLE FOR AGEING.



FOOD PAIRINGS

CUVÉE FOR SPECIAL OCCASIONS, CAN BE PAIRED WITH GRILLED ANDOUILLETTE, BEEF CARBONNADE FLAMANDE, FRENCH CHOUCROUTE, CHEESES: REBLOCHON, PONT L'EVEQUE, SAINT MAURE DE TOURAINE, OR CHOCOLATE DESSERTS.

SERVICE TEMPERATURE: 12° - 14°

