LES CÔTILLES

Crafted by our family, Les Côtilles is the result of a strict selection of the two emblematic grape varieties of Burgundy: Chardonnay and Pinot Noir. The rigorous selection of vineyard origins (Such as Ardèche, Haute Vallée de l'Hérault, Burgundy, etc.) creates a unique wine, authentic with great finesse. The delicate expression of the fruit is enhanced by its great purity, freshness and good concentration.

Pinot Noir

WINE MAKING PROCESS & MATURING

Fermentation in stainless steel tanks. Maturation during 7-8 months in barrels for ageing.

TASTING NOTES

To the eye, the wine is coloured - crimson at first then, with age, shading towards red ruby. To the nose, it offers at a basket of small red and black fruits (strawberry, cherry) with nice freshness notes. It is lively and structured in the mouth with a well-rounded and supple backbone. Tannins and fruit go hand in hand and match the power of the secondary aromas. This wine has volume and flesh.

"Rich and spicy expression with aromas of cherries, baked blueberries, liquorice, hazelnuts and some balsamic. It's medium-bodied with ripe tannins and a fleshy texture. Flavourful finish"

James Suckling

91 PTS.
JAMESSUCKLING.COM

