

Cognetterra Eguor vinifié en amphore Vin de France

*We really wanted to go further into nature vinification using noble and antique tanks :
the Toscan amphora*

GRAPE VARIETY	Pinot noir 100%
AGE OF THE VINES	31 years old
SURFACE	0,80ha
CULTURE TYPE	100% biologique
SOIL TYPE	Sand, pebbles and clay over degraded granite
HARVEST	100 % by hand and selective grapes Yield 40hl/ha - vintage 2023 Degré d'alcool: 13,5 ° by vol.
NATURE VINIFICATION	Maceration in vat 10 days, devatting and the fermentation juice is put in amphora. Uses of native yeast Vinification and maturation in 500l and 1000l Toscan amphora No sulphites added during vinification and maturation No oenological inputs
MATURATION	Maturation in Toscan amphora during 12 months Sulphites bottling <2gr/HL No filtration
DESCRIPTION	A graceful and spellbinding wine. The greedy and elegant nose brings notes of fresh red fruits with a touch of spices. Fresh and juicy, the mouth unveils a great freshness, with a pure and crystalline sensation and silky tannins revealed by the maturation in jars.
FOOD AND WINE PAIRING	Can be tasted alone to appreciate its pureness or paired with a cretian salad, or a melon with raw ham, or a softly bittersweet spareribs cooked on a plancha.
TASTING	14 to 16° C Consume quickly after opening

