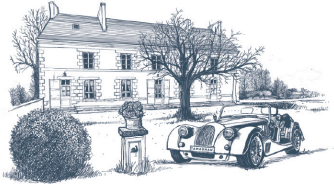


MIS EN BOUTEILLE À LA PROPRIÉTÉ



*Malbec*

TOURAINÉ  
APPELLATION TOURAINÉ CONTRÔLÉE  
TAMAGNAN  
VAL DE LOIRE



# Tamagnan Val de Loire

## Malbec

FROM THE VINES TO THE WINERY



**Grape:** Malbec

**Age of vines:** 20-30 years old

**Soil:** Clay-with-flint

**Sweetness:** Dry

**Vinification:** Manual harvest. Vinification in underground tanks, allowing perfect temperature control. Advanced maceration.

**Packaging:**

Cap: Technical; micro-agglomerated cork

Bottle: Tainted sloping shoulder 75cl

Box: 6 or 12 bottles laid down

**Robe:** Dark garnet

**Nose:** Floral with notes of black fruits

**Taste:** Full bodied wine with silky tannins. The liquorice taste of the Côt is here enhanced.

**Food Pairings:** Red meat; cheese

**Serve:** Between 14 and 16°C

**Ageing:** 10 years