

# CÔTÉ DORÉE 2020

AOC Touraine Noble Joué

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50% Pinot Meunier, 35% Pinot Gris, 15% Pinot Noir

## SOIL

The soil is mainly clayey-siliceous with a limestone subsoil between 60 at 80 cm and located around the Château de la Dorée.

## VINIFICATION

Harvested mid-September with a potential alcohol content of 14°, and pressed immediately, the grapes give a grey wine, called “Partridge eye pink”.

The juice is then put in 400L oak barrels, which used to have the Malvoisie Dernier Tri cuvee.

The alcoholic fermentation has been made only with natural yeasts.

Fermentation and aging in barrels for 12 months, then filtration and put into bottles.

## TASTING

This is a very aromatic, rich and powerful wine, with a superb length in the mouth.

It's a gastronomic wine and it can be served in aperitif or with starters, fish and white meats, and it's ideal with spicy meals, curry, paella, etc.

## PRESERVATION

Drink in the 2-5 years to preserve all its flavors.



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