

Diamant Noir

Black Diamond
AOC Touraine

Grape variety: Côt (100%)

Winemaking method: Cold pre-fermentation maceration for a week. This wine is fermented with natural yeasts.

Aging: in stainless steel vats for 15 months

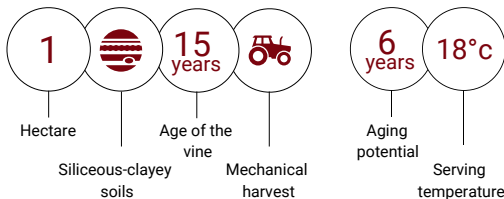


DESCRIPTION

Our wines of Touraine find their singularity in flint. Once carved, this angular rock was sought-after in the region. Our silex (neither too soft nor too hard) was used during the Napoleonic war to supply flint for his army. Diamant noir is the perfect mix between flint curved into a diamond and Malbec, this powerful grape variety known for a very long time in Touraine as Côt.



PARTICULARITIES AND ADVICE



WINE TASTING

- Dark red hue with deep hints
- Delicate nose with black fruits (blackberry, blueberry, plum) and floral (violet) aromas
- The attack is round, leaving room for a rich balanced, and elegant palate
- The finish has a nice lingering



PAIRING

Winter wine to share by the fire. Great match with juicy and tender red meat. (flank steak).

Notes :

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