



MONDEUSE

LE COZ

« Powerful, full-bodied and generous, perfectly typical of this variety »

Appellation: AOP Vin de Savoie

Grape variety: Mondeuse

Average age of the vine: 20 years

Yield: 50 hl/ha

Terroir: limestone scree

Production area: 2 ha

Harvest: by hand with sorting on the vine

Vinification: traditional, destemmed harvest, with gentle daily pumping over, 10-day maturation in tanks, malolactic fermentation

Maturation: 12 months, for 50 % in barrels that have held 3 previous wines, and for 50 % in stainless steel tanks

Tasting:

- **Visual:** a dark ruby colour with purple glints, bright.
 - **Nose:** this wine needs some air for it to reveal a concentrated expression where the fresh fruit character mingles with floral, spicy and woody notes: coffee, cocoa, pepper, violet, blueberry, and small black fruit.
 - **Palate:** much of the tannic density appears in the mouth, which gives a plump and very aromatic attack (cocoa, pepper, small black berries, etc.) beautiful balance.
-

Ageing potential: 2 to 8 years

Food pairing: Mountain game, prime rib, chocolate cake

