

Geoffrey de Noüel

*Brigand Côt*



The name Brigand Cot and the label design references that this was an "unexpected" wine to come from this region.

Vinification: 1/3 whole cluster. Maceration of 2 weeks. Fermentation is in fiber glass with natural yeasts. The wine ages for 6 months in fiber glass tanks. No filtration, no fining.

Grape varieties : 100% Malbec

Vineyard age : 25-year-old vines

Soil : Clay and limestone

Alcohol : 13.5%



Organic

