

Geoffrey de Noël

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.

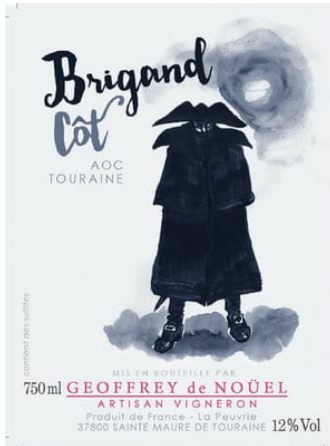
Maceration of 2 weeks. Fermentation is in fiber glass with natural yeasts.

The wine ages for 6 months in fiber glass tanks. No filtration, no fining.

Grape varieties 100% Malbec

Soil Clay and limestone

Alcohol 13.5%



Banville
Wine Merchants

www.banvillewine.com

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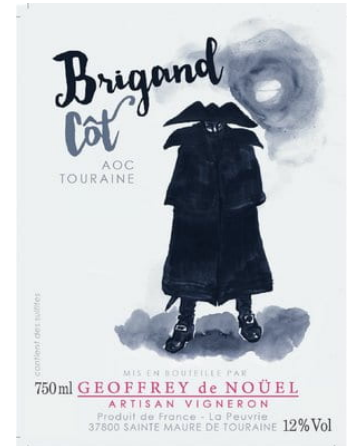
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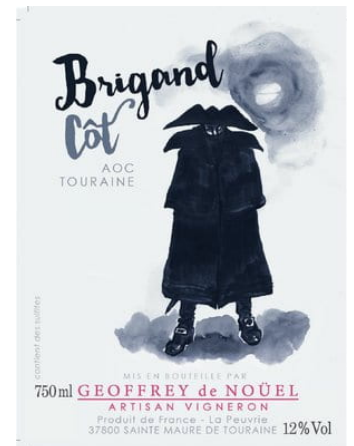
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