



CHÂTEAU DE CÔTS CÔTES DE BOURG

BAYON-SUR-GIRONDE 33

The Château de Côts, which has been a family business since 1930, is located thirty kilometers from Bordeaux.

For the past twenty years, the Château de Côts vineyard has practiced organic viticulture and is approved by the controlling body Ecocert.

The vineyard is located on one of the best plains in the area of Bayon sur Gironde.

It benefits from excellent sun exposure due to its south, south-west facing slopes and also benefits from a wonderful silty clay and limestone soil.

The vineyard covers an area of 20 hectares

EARL DES VIGNOBLES BERGON

12 Chemin de Côts, 33710
Bayon/Gironde

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CHÂTEAU DE CÔTES TRADITION 2016 CÔTES DE BOURG

Vineyard

Area 10Ha

Age 30 years

Organic winegrowing : Since 1999,
ECOCERT Certification. Soil management
: Traditional tilling and grassing

Vinification

Destemming : 5 to 6 week long
maceration with thermoregulation.
Maturing in vats and French oak used
twice or three times before.

Production measures : Since 1999, in line
with the FNIVAB's growing checklist.

Blend 60% Merlot, 25% Cabernet
Sauvignon, 15% Malbec

Production of around 25000 bottles

Commercialisation

Direct cellar sales and HORECA
distribution networks at home
and abroad.

Available in 75cl and Magnum

Tasting Notes

This wine has a purple and intense color,
a powerful and smart bouquet, with
aromas of cassis, licorice and spices.
Château de Côtès offers a perfectly
balanced mouth with de velvety and
warms tannins.

Best to serve between 16° and 18°c

Ready to drink : after 2 years old.

At its peak : between 5 to 8 years old.

Ageing potential : between 10 to 12 years
old



CHÂTEAU DE CÔTS PRESTIGE 2014 CÔTES DE BOURG

Vineyard

Area 2Ha

Age 35 years

Organic winegrowing : Since 1999, ECOCERT Certification. Soil management : Traditional tilling and grassing

Vinification

Destemming : 5 to 6 week long maceration with thermoregulation.

Maturing in vats and French oak used twice or three times before.

Production measures : Since 1999, in line with the FNIVAB's growing checklist.

Blend 15% Merlot, 25% Cabernet Sauvignon, 60% Malbec

Production of around 10000 bottles

Commercialisation

Direct cellar sales and HORECA distribution networks at home and abroad.

Available in 75 cl and Magnum

Tasting Notes

This great wine will seduce you with its intense red deep color. Its nose with floral aromas, combines with vanilla and woody nuances with a lot of character and identity. The aromatic expression of Château de Côts makes it possible to obtain a powerful wine with a lot of volume and amplitude. Each vintage will be appreciated in both traditional and refined dishes.

Best to serve between 16° and 18°c

Ready to drink : after 3 years old.

At its peak : between 5 to 8 years old.

Ageing potential : between 15 to 20 years old



CHÂTEAU DE CÔTS PRESTIGE 2015 CÔTES DE BOURG

Vineyard

Area 2Ha

Age 35 years

Organic winegrowing : Since 1999, ECOCERT Certification. Soil management : Traditional tilling and grassing

Vinification

Destemming : 5 to 6 week long maceration with thermoregulation.

Maturing in vats and French oak used twice or three times before.

Production measures : Since 1999, in line with the FNIVAB's growing checklist.

Blend 50% Merlot and 50% Malbec

Production of around 10000 bottles

Commercialisation

Direct cellar sales and HORECA distribution networks at home and abroad.

Tasting Notes

This wine will seduce you with its dark color of an intense red with garnet reflections. Its nose opens on an imposing note of red fruits and mocha. The aromatic expression of Cuvée Prestige 2015 gives a dense and silky wine, with fine and harmonious woody notes, as well as a toning freshness.

Best to serve between 16° and 18°c

Ready to drink : after 3 years old.

At its peak : between 5 to 8 years old.

Ageing potential : between 15 to 20 years old



CHÂTEAU DE CÔTS

R ROSÉ 2019

VIN DE FRANCE

Vineyard

Area 2Ha

Age 10 years

Organic winegrowing : Since 1999,
ECOCERT Certification. Soil management
: Traditional tilling and grassing

Vinification

Press rosé

Production measures : Since 1999, in line
with the FNIVAB's growing checklist.

Blend 100% Malbec

Production of around 10000 bottles

Commercialisation

Direct cellar sales and HORECA
distribution networks at home and
abroad.

Available in 75cl and Magnum

Tasting Notes

A bright pale pink colour, decorated
with violin reflections. The nose is worn
by the surprising spicy freshness of the
Malbec. The mouth is initially discreet,
then explodes in freshness and acidity,
which gives it its pep's and its outfit.

Best to serve between 4° and 6°c

Ready to drink : best to serve for 2 years