MASTERCLASS COT

26 avril 2019

Raimonds Tomsons

Côt - Malbec

TOURAINE
VAL DE LOIRE

Origins and parentage

- Cahors – **THE CRADLE** of Cot, Cau, Cor, Cors and Cos
- ‘the black wines of Cahors’ – used to add color for Clarets
- From there introduced to Gironde
- 1761 – first mentioned in Pomerol, Noir de Pressac
- 1783/4 Malbeck – farmer who cultivated/propagated throughout Médoc
- 1783/4 – further north of Pomerol under name Cor
- 1783/4 – its first citation in Pauillac
- 1853 – Michele Pouget
- DNA – natural progeny of Prunelard x Magdeleine Noire des Charentes
- Sibling to Merlot

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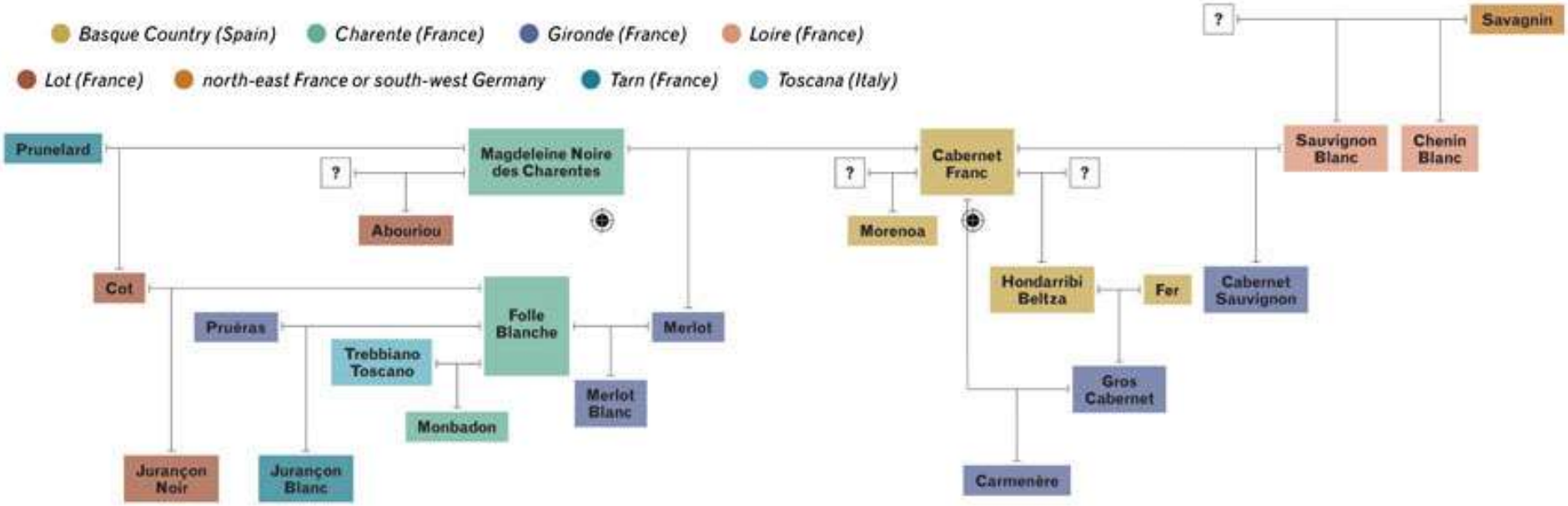

TOURAINE
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Viticulture

- Early budding – susceptible to spring frosts and coulure
- 1956 – frost in Bordeaux
- Early to mid ripening
- Vigorous – clonal selection
- Thin skinned – lower altitudes
- Thick skinned – higher altitudes, Uco Valley

Characteristics

- Dry (with Ripe Attack)
- Full body
- Elevated tannin
- Low to moderate acidity
- Elevated to High Alcohol
- Suitable to oak ageing
- Blending Partners: Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot

Malbec

TOURAINE
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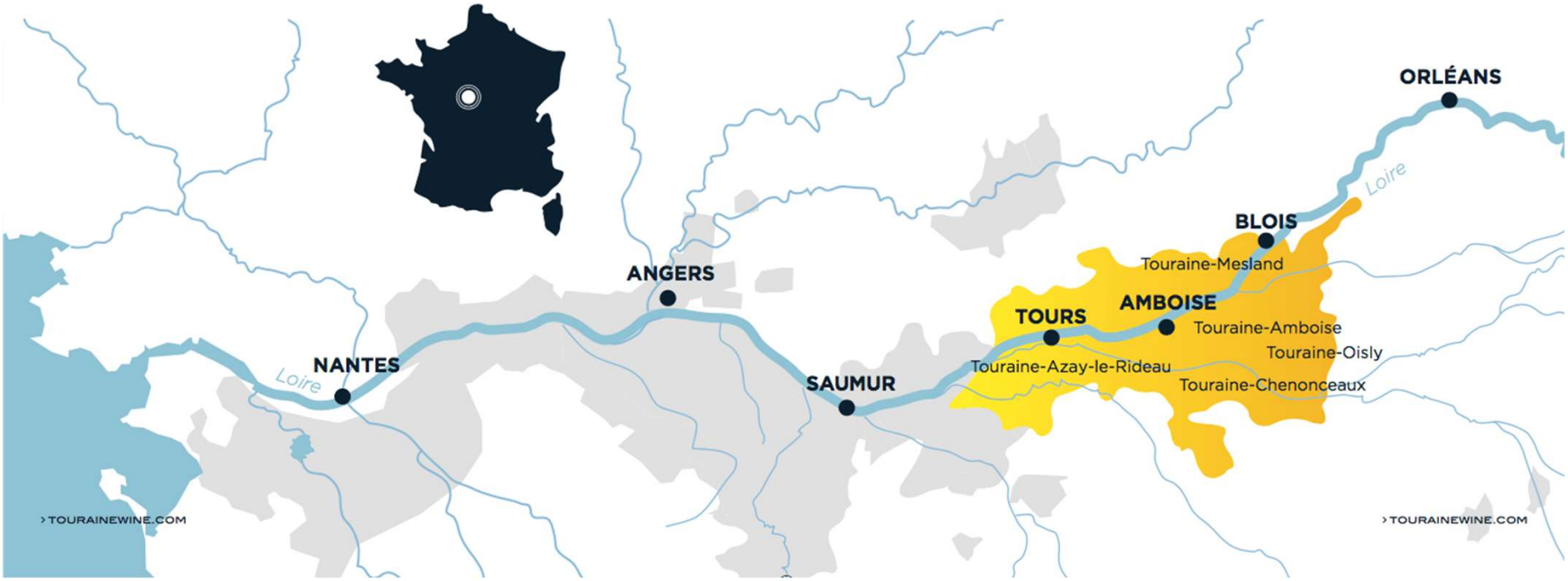
Where is it grown ?

- France: 6,093 ha
- Cahors: 3,559 ha
- Gironde département: 595 ha (Bourg, Blaye, and the Entre-Deux-Mers)
- Loir et Cher: 334 ha (Anjou, Coteaux du Loir, Touraine)
- Bergerac
- Buzet
- Côtes de Duras
- Fronton
- Côtes du Marmandais
- Argentina: 39,304 ha
- Chile: 1000 ha (Bordeaux blends)

AOC Touraine – 6 300 ha

- AOC since 1939
- White, red, rosé, sparkling



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Styles of wines produced

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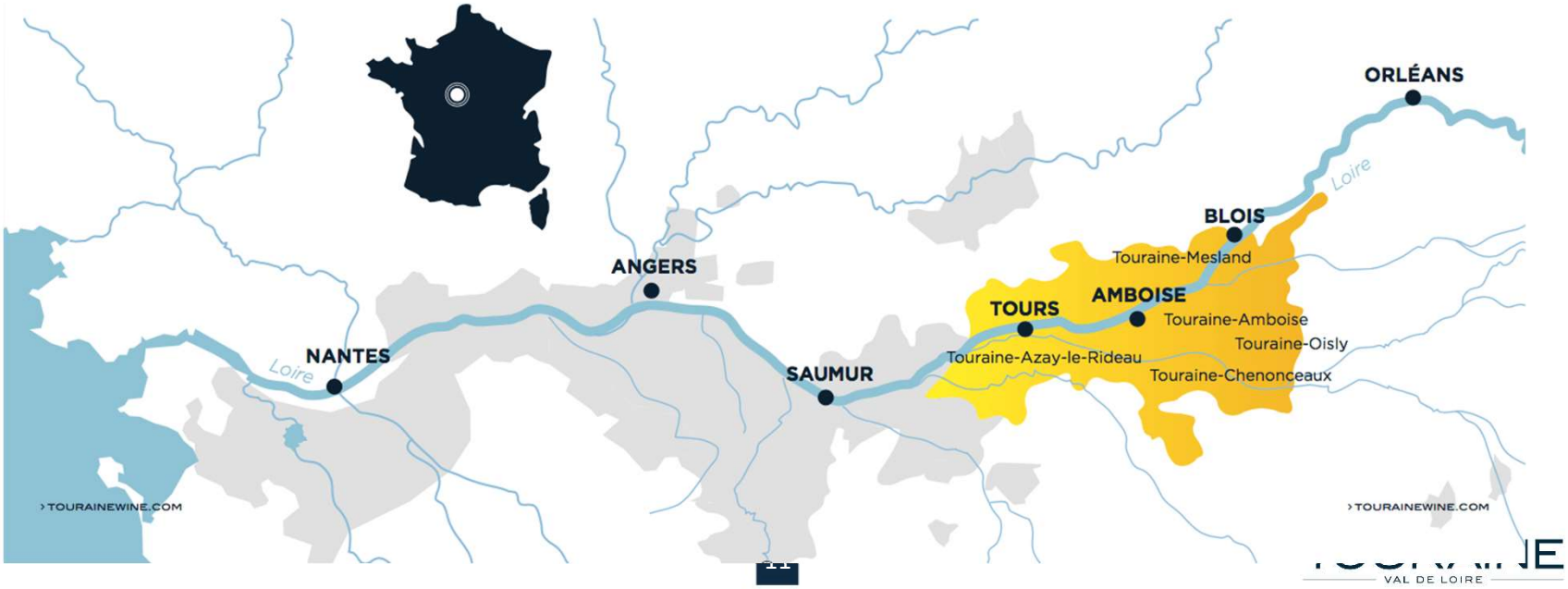
5 geographical denominations

1. Touraine Azay -le-Rideau - Blanc/Rosé – since 1953
2. **<u>Touraine Amboise – Blanc/Rosé/Rouge – since 1955</u>**
3. Touraine Mesland - Blanc/Rosé/Rouge – since 1955
4. **<u>Touraine Chenonceaux - Blanc/Rouge – since 2011</u>**
5. Touraine Oisly – Blanc – since 2011



Soils

- The «**Bournais perrucheux**»: clay+flint soils, mixed with miocene sands
- The «**perruches**»: flinty clay soils
- The «**aubuis**»: clay-limestone soils, stony, calcareous derivatives. These soils are warm and permeable, they lie on the first slopes or “côtes” (hills) in the valleys.
- The «**graviers**»: gravel, lying on terraces made from old alluvial sediment.

Bournais perrucheux

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Climate

- Oceanic climate on west
- More continental towards east
- More wider t variations between day and night

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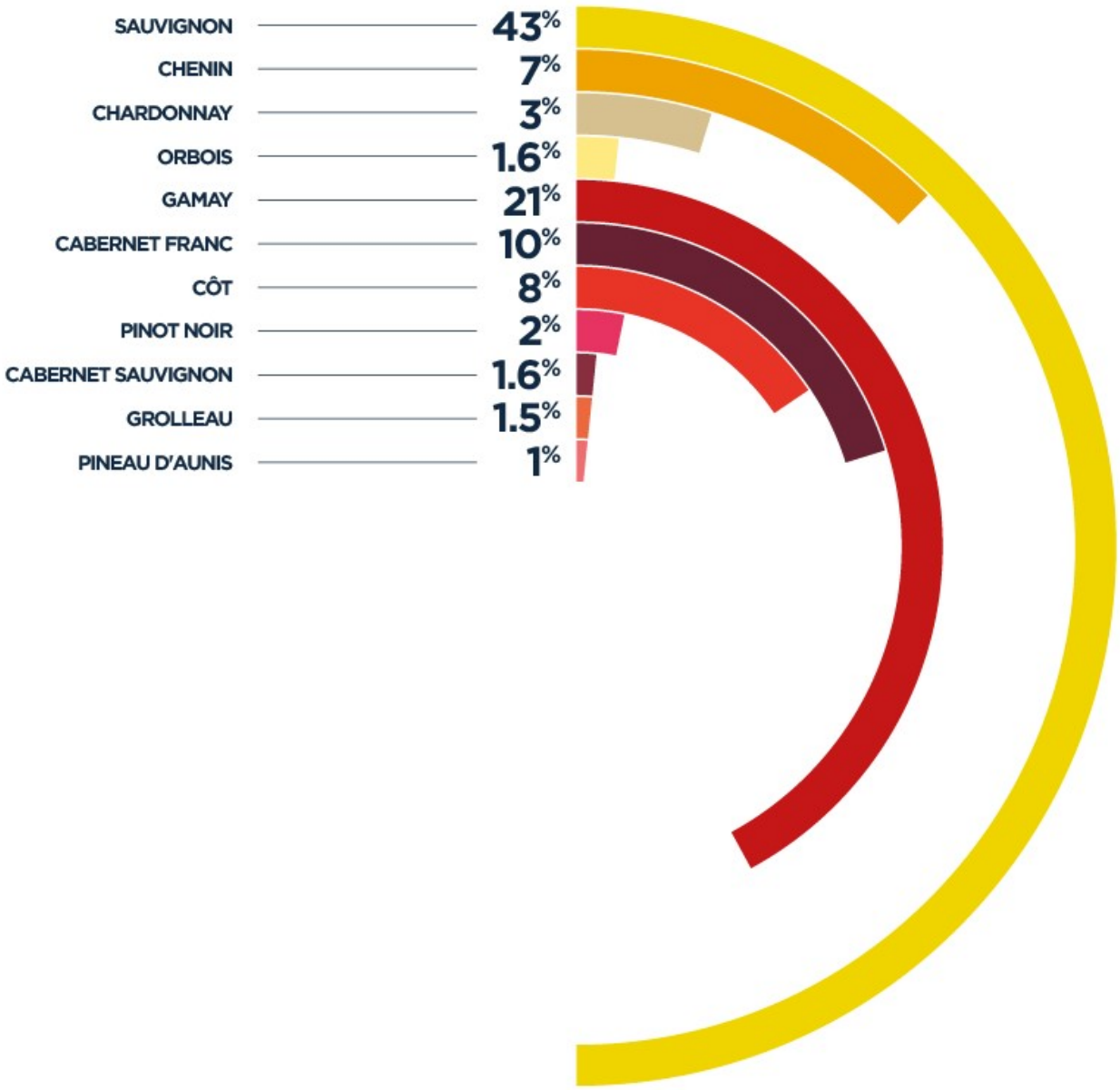

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Touraine-Chenonceaux AOC

- On both sides of the Cher river
- Mostly on higher slopes
- Semi-Continental climate
- Limestone and siliceous clay
- Blanc: 100% Sauvignon Blanc
- **Rouge: 50-65% Cot**, 35-50% Cabernet Franc, plus Gamay

Domaine Sauvète Antéa 2016
Touraine-Chenonceaux AOC

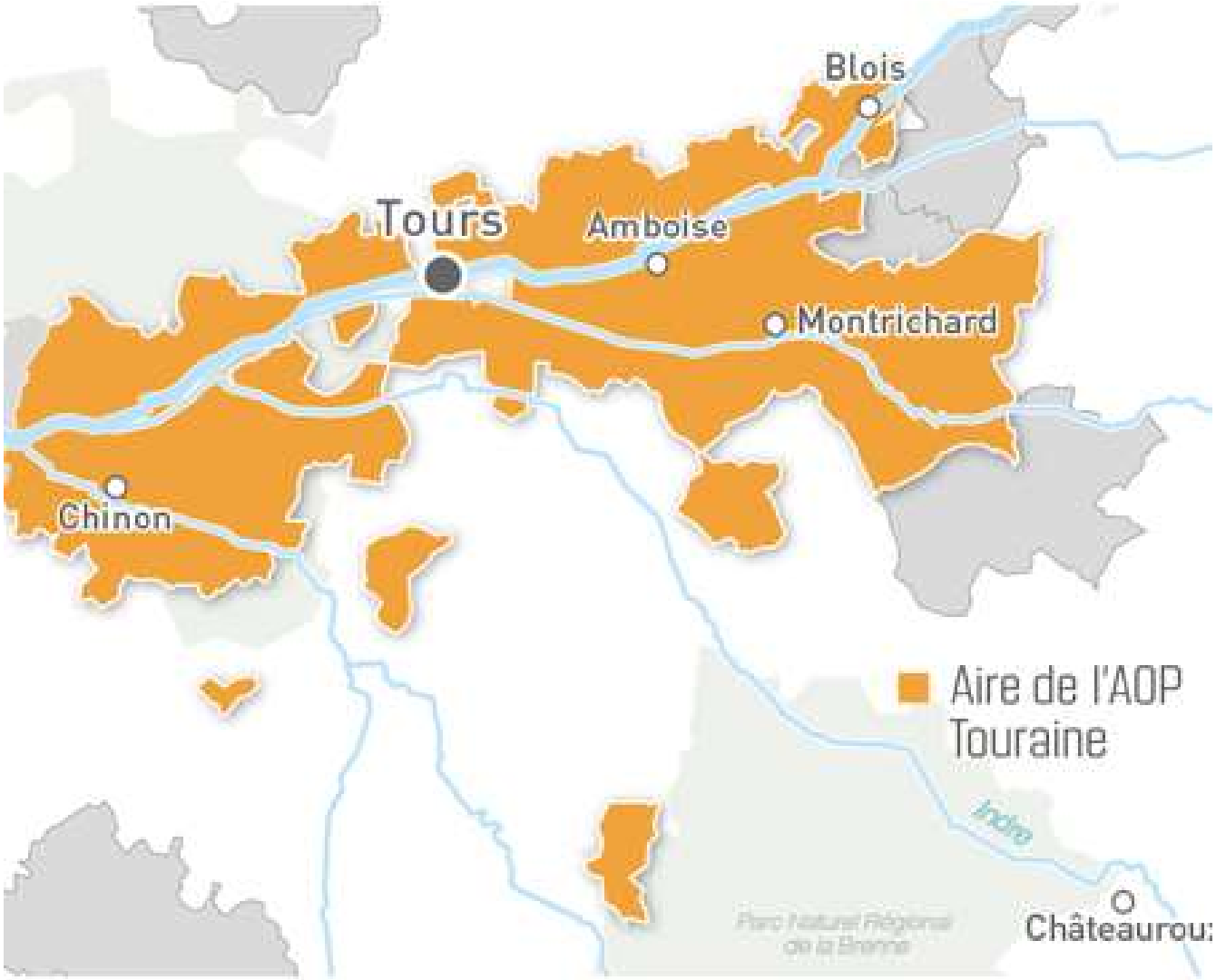
- 65% Côt + 35% Cabernet Franc
- Vineyard management: Ecocert organic certified
- Southern exposer
- Clay and flint soils
- Yield 40 hl/ha
- Vinification: whole cluster
- Ageing: 6 months in vats

TOURAINE
VAL DE LOIRE

Château De Fontenay Intrépide 2016 Touraine-Chenonceaux AOC

- 65% Côt + 35% Cabernet Franc
- Soils: Perruches-flinty clay and sands
- Vinification: de-stemmed, 3 weeks in vats
- Ageing: in vats
- Vineyards management: sustainable viticulture

TOURAINE
VAL DE LOIRE



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Touraine AOC

- **Touraine Rouge**: 80% Côt or CFr (min. 15% côt) + CS, PN or Gamay
- From 2030 minimum 50% Côt
- Soils: siliceous clay over a chalk subsoil, sand over clay, light gravel
- Touraine Blanc: Sauvignon Blanc
- Touraine rosé: Min. 2 varieties, single variety may not exceed 70%, Cabernet Franc, Côt, Gamay, Grolleau, Grolleau Gris, Cabernet Sauvignon, Meunier, Pinot Noir, Pinot Gris, Pineau d'Aunis
- Touraine Gamay
- Vin Mousseux/Pétillant Blanc or Rosé

Le Rocher des Violettes Côt Vieilles Vignes 2017
Touraine AOC

- 100% Côt (Malbec)
- Vineyard management: Organic
- Soil: siliceous-clay
- Age of vines: 65 – 119 years old
- Vinification: whole clusters, intracellular fermentation
- Ageing: 6 months in oak barrels

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La Chapinière Côt Garnon 2015 Touraine AOC

- 100% MALBEC (CÔT is the local name), Garnon selection
- Soil : clay with flints
- Vineyard management : Terra Vitis brand with control of intrant products
- Yield : <45hl/ha
- Harvest : selection before harvest, final choice before introducing in tank
- Fermentation/ageing : fermentation in tanks, 10 months ageing (No oak)

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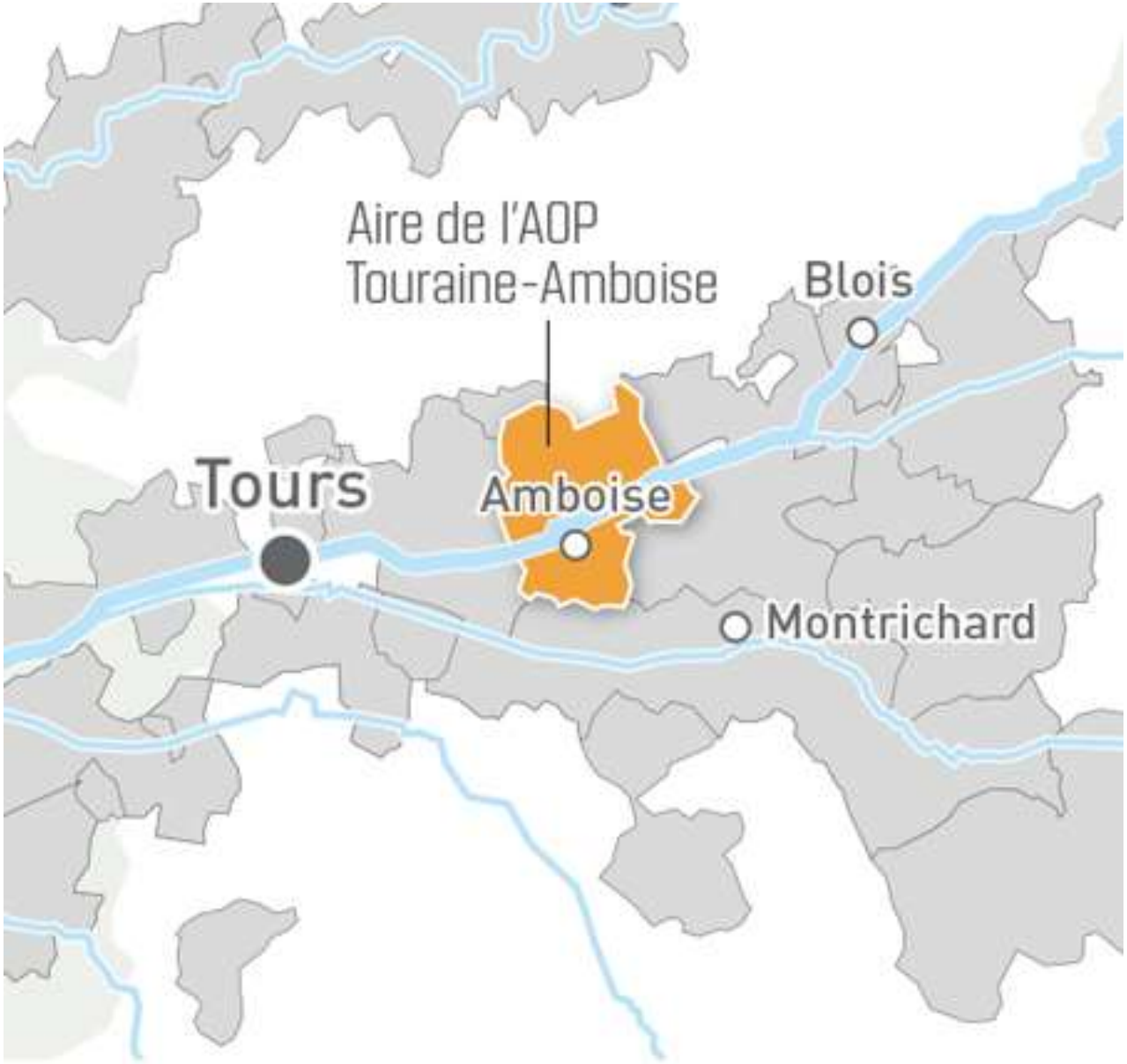

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Touraine-Amboise

- Soils: flinty clay soils or “perruches”
- Climate: Oceanic in West, continental in East
- Blanc: 100% Chenin Blanc
- Rosé: Cabernet Franc, Cabernet Sauvignon, Cot, Gamay
- Rouge: Cabernet Franc, Cabernet Sauvignon, Cot, Gamay

Xavier Frissant La Griffe d'Isa 2016 Touraine-Amboise AOC

- 100% Côt (Malbec)
- Soil: Perruches – flinty clay
- Vineyard management: Reasoned farming
- Yield: 35 hl/ha
- Vinification: de-stemmed, vat fermentation
- Ageing: 12 months in 300l barrels

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La Grange Tiphaine Côt Vieilles Vignes 2016 Touraine-Amboise AOC

- 100% Côt (Malbec)
- Soil: red clay with flint
- Vineyard management: Biodynamic, ECOCERT & BIODYVIN
- Vinification: de-stemmed, long maceration in concrete vat
- Ageing: 9 months, 50% in concrete egg, 50% in 225l barrels

TOURAINE
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THANK YOU!

RAIMONDS TOMSONS

A.S.I. BEST SOMMELIER OF EUROPE AND AFRICA 2017

A.S.I. 3RD BEST SOMMELIER OF THE WORLD 2019

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