



## INCONTOURNABLE Range

### Osmose

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Created from grapes produced by organic cultivation certified ECOCERT SAS F.32600

#### APPELLATION

- Touraine

#### COLOUR

- Red wine

#### GRAPE VARIETY

- 100% MALBEC (COT)

#### QUANTITY PRODUCED

- 600 bottles

#### TERROIR

- First slope of Toucheronde with due south exposure.  
- Soil: siliceous clay with various stones which assures a fast soil's warming up.

#### YIELD

- 25 hectoliters per hectare.

#### HARVESTING

- By hand, to keep the fruit undamaged until the press.  
Selection of grapes with high ripeness.

#### VINIFICATION

- Destalked grapes are delicately inserted in opened barrels (225 liters).  
- Vatting time is important (38 days) with daily punching of the cap in the beginning of fermentation and a regular temperature kept between 25°C and 28°C.  
- Malolactic fermentation takes place in the same barrels.  
- This is followed by 12 months' maturing in the same barrels.

#### CHARACTER

- Colour: crimson with purple hues  
- Nose: rich and concentrated. It expresses strength and ripeness with spicy aromas, black fleshy and jammy fruits in perfect osmosis with grilled and roasted overtones.  
- Mouth: generous, powerful and racy. It confirms our olfactory impressions. This wine is dense, complex with an interesting tannic sensation.

#### TASTING

- Serve between 16°C and 18° C.  
- "Osmose" is a fine companion to a red meat cooked with sauce, games, strong cheese.

#### KEEPING QUALITIES

- Good aging capacity

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