

\$22.05

\* Suggested retail price

## COSYNS

## Pierre-Henri Cosyns Le Fruité Blaye Côtes de Bordeaux 2018

💋 Nature 🛛 💋 Organic

|  | Product code          | 14020424                            |
|--|-----------------------|-------------------------------------|
| \$   | Licensee price        | \$19.14                             |
| iii -  | Format                | 12x750ml                            |
|  | Listing type          | SAQ Specialty by lot                |
| Ľõ   | Status                | Available                           |
| •  | Type of product       | Still wine                          |
|  | Country               | France                              |
| Ø  | Regulated designation | Appellation origine controlée (AOC) |
| 9  | Region                | Bordeaux                            |
| ۰  | Appellation           | Côtes de Bourg                      |
| ۹  | Classification        | Not applicable                      |
| #*   | Varietal(s)           | Merlot 100 %                        |
| %  | Alcohol percentage    | 13.5%                               |
| - Contraction of the contraction | Colour                | Red                                 |
| 4  | Sugar                 | Dry                                 |
| <b>B</b> I   | Sugar content         | 1.8                                 |
| T  | Closure type          | Cork                                |
|  | À boire               | ready to drink                      |



## ABOUT THIS WINERY

Three generations ago, Belgian brewers established themselves in the Bourgeais region. Michel Cosyns obtained his oenology degree from the University of Bordeaux; his son Pierre-Henri, who started out as a business engineer in the IIe-de-France region, finally decided to continue the estate acquired by his parents in 1969; he obtained his oenology degree before taking charge of the property in 2007: 24 ha - organically farmed since 2009.

## **PRODUCT NOTES**

Grapes harvested by hand and at good maturity. Fermented in stainless steel tanks with temperature control. Native yeasts for the alcoholic fermentation. Extraction by pumping over and long maceration. Aged in concrete tanks on fine lees for 6 months. Nose of ripe fruits: blackcurrant, blackberry and red fruits. The attack is warm with a very silky drinkability. Return on the leather and wine side on the finish.



NICOLAS TREILHOU (514) 668-6989 Sales Director - Montreal ALPHONSE LEPAGE (418) 580-6762 Québec, Saguenay, Bas-Saint-Laurent, Côtes-Nord ALAIN PROVOST (514) 882-8667 South-Shore, Lanaudière, Mauricie GUY BOURBONNIÈRE (819) 421-1482