

**Grape varieties**

Pinot noir (80%) and Gamay (20%)

**Origin**

France, Loire, Côteaux du Giennois, Saint Père

**Soil**

clay-calcareous

**Vinification**

without destemming, alcoholic fermentation with native yeasts in concrete tanks

**Ageing**

36 months in oak fudres, plus 12 months in the bottle

**Characteristics**

Red, Natural, Still, Fine and elegant

**Properties**

SO2: &lt;10 mg/l, Residual sugar: &lt;2 g/l

**MATHIEU COSTE  
TÊTES DE CHATS**MATHIEU COSTE, Côteaux du Giennois,  
Saint Père

2014

37801

75 CL

**NATURAL**