



LA VENDÉMIARE



LES GARRIGUES BLANC

TERROIR

Knocking at the gates of the city of Narbonne, in the heart of our Mediterranean garrigues, caressed by the sun and the sea breeze, this cuvée coming from a subtle blend of Marsanne and Grenache Blanc grapes, expresses the warmth of our hillsides.

GRAPE VARIETIES

Marsanne and Grenache Blanc.

WINE MAKING

The parcels selected for this cuvée overlook the sea and are caressed by the Tramontane wind. The grapes are gathered in the morning to guarantee the freshness of the harvest. Direct pressing under nitrogen keeps the quality of the juice safe from oxidation. After controlled fermentation at low temperature and ageing for several weeks in a vat under fine lees, this cuvée is ready for tasting.

TASTING

The freshness which characterises this wine will surprise you. The very floral bouquet with notes of acacia and white flowers. The fresh attack completed on the palate by a long, elegant finish.

SERVING ADVICE

To appreciate the freshness and finesse of this wine, it should be drunk young at about 12°C.

ACCOMPANIMENT

This cuvée will perfectly accompany your meals amongst friends around fish on the plancha, shellfish or simply with an appetiser.

COTEAUX
DE NARBONNE 75cl