

## Patte de Velours

AOP LANGUEDOC Blanc 2023



**Grape varieties** : 70% Roussanne, 30% Piquepoul and a touch of Viognier.

**Winemaking** : Mechanical harvest during the night, destemming, pneumatic press. Debourbage after 48 hours. Slow fermentation (30 to 45 days) at 16-18 degrees. Aging on lies during 3 months in stainless still tanks.

**Soil** : The Roussanne vines are on the Cadastres estate, the soils are sandy-gravelly. The yield is on average 50 hl/ha. The vines are 25 years old.

**Tasting** : Fresh, elegant, and complex. The nose is intense with notes of vine peach, quince jelly, star anise and mango. The palate is tender with a saline finish.

**Gastronomic advice** : Tagliatelle with seafood, grilled langoustines, monkfish with two grapes, to try on a dry goat's cheese or a tome de brebis.

Ideal serving temperature 10 to 12°C.