



Patte de Velours

AOP LANGUEDOC Blanc 2022

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. In Guyot pruning, the yield is on average 50 hl/ha. The vines are 25 years old.

Tasting : Fresh, elegant, and complex. A nice balance between roundness and acidity, the finish is long and expresses itself with notes of citrus fruits, peach and hazelnut. The nose is elegant.

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.