



## Patte de Velours

AOP LANGUEDOC White 2019

**Blend** : 70% Roussanne, 30% Piquepoul and a touch of Viognier

**Vinification** : 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** : Roussane vines are in domaine les Cadastres, exposed to the marine air and wind, bordered by the ancient Roman highway. The soils are a complex composition of chalk and pebbles. (elevation 45m).

**Tasting** : Fresh, elegant and complex. A nice balance between roundness and acidity. The finish is long and expresses curry notes and roasted mango. The nose is elegant : green tea and fennel.

**Gastronomic advice** : Seafood tagliatelle, grilled langoustines, monkfish with two grapes, try it with a dry goat cheese !

**The Vintage** : A mild winter, dry since January. Then a fresh spring followed by a month of June where we experienced a heat peak on the 28th. This heat wave came a little early in the season. The berries are smaller than usual. A summer of records dryness and temperatures. This vintage is very different from the previous, yields are low but qualitative.

Best temperature for tasting 10 à 12°C.