

Patte de Velours 2025



AOP Languedoc

“A fruity and delicately velvety expression”

This vintage envelops your palate with the delicacy of a fruity, dry wine. It is fresh, elegant and complex. A wine that expresses its Languedoc appellation, perfect for pairing with a variety of dishes and wines.

60% Roussanne, 40% Piquepoul and one touch of Viognier.

- 13% alcohol
- 50hl/ha yields
- Mechanical harvesting at night (to preserve freshness)

Vinification : The grapes are harvested at night. Destemming. Pneumatic pressing, settling after 48 hours, slow fermentation at 16-18°C for 20 to 25 days.

Ageing: On lees in stainless steel vats for 3 months.

Serving temperature : 10 à 12°C

Time of ageing : 5 years

Tasting : A very expressive and fruity nose. Yellow-fleshed fruits such as apricot, quince and melon. A slight toasted note emerges when aerated, making it even more complex.

Velvety, harmonious and expressive on the palate. The finish is long with slight bitter notes.

Food and wine pairings :

- Tagliatelle with seafood
- Langoustines
- Monkfish with two types of grapes
- Hard cheeses (goat's cheese, etc.)



Ingredients :

- Grapes
- Preservative : sulphites
- Stabiliser: carboxymethylcellulose

Nutritional information (per/100ml)

- Energy : 313 kj/ 75 kcal
- Fat : 0g
- Of which saturated fatty acids: 0g
- Carbohydrates : 2g
- Of which sugars : : 0g
- Proteins : 0g
- Salt: 0g

