

EXCELLENCE BLANC

2023

I.G.P. COTES DE THONGUE
SUD DE FRANCE



GRAPES Chardonnay, Sauvignon, Viognier and Muscat. These grape varieties grow on varied soils ranging from marine sediments to gravel through limestone with the presence of fossilized oysters.

YIELD 50hL/ha

VINIFICATION Mechanical harvest at night, gentle direct pressing, cold settling. Each grape variety is vinified individually with controlled fermentation temperatures. Blended after aging for several months on fine lees.

TASTING Chardonnay brings structure, roundness and substance.
Muscat enriches this beautiful harmony with notes of lychees and rosebuds.
The Viognier reveals its intense ripe fruit with notes of dried apricot.
The Sauvignon enhances the whole with its liveliness and its citrus notes.
Beautiful pale-yellow color. Intense nose mixing citrus and exotic fruits. A melted and tasty mouthfeel.

GASTRONOMY A delicate and refreshing cocktail to be enjoyed as an aperitif or on a platter of shellfish, a bouride, a grilled sea bass with white butter...or even white meats, on a fondant cake, a bavaois, a vanilla cream, or simply on a low-alcohol fruit salad.

Service temperature : 10°

BOTTLES Bottling at the Domaine. Alcohol 13%

PACKAGING Bordelaise bottle - 750 ml. – boxes of 6 bottles