



LES CLAUX DES TOURETTES

Les Costes Blanc



Presentation :

Designation : Cévennes

Vintage : 2025

Grape Varieties : 80% Viognier / 20% Grenache Blanc

Vineyard : Deep Marl

Alcohol : 13,5%

Ageing and Serving Recommendations :

Serving temperature : 12 to 14°

Decanting : 30 minutes

Ageing potential : 3 ans

Harvest & Winemaking :

Mechanical harvest

Direct pressing

Cold settling

Low temperature fermentation

Aged in concrete tanks and oak

Filtered before bottling

Tasting notes :

Nose : White peach, apricot, roasted almonds

Palate : Ample and fresh

Final : Savory and saline

Food pairing :

Fish : Grilled trout and salmon

Cheese : pressed cheeses, Munster

Sweet bread or almond chicken fillet

Packaging :

75cl bottle

Case of 6 bottles

Pallet of 100 cases (600 bottles)

Bottle weight : 1,2 kg

SCA LES CLAUX DES TOURETTES

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