



The actual presentation may differ from the photo

# ELEVATION

## LES COTEAUX

A.O.P. Côtes du Roussillon  
White

### Soil types:

This wine comes from old vineyards located in the Rivesaltes area. The vines are planted on rolling hills where the soils are clay-limestone. The sites bask in sunshine and are favourably exposed to the wind, both of which are conducive to growing vines.

### Varietal range:

**70% Grenache Blanc, 25% Macabeu, 5% Vermentino.**

### Winemaking:

The grapes are harvested at peak ripeness early in the morning when the temperature is cool to preserve aroma. Once the fruit has been destemmed and crushed, it is delicately pressed. The juice is selected and fermented separately depending on quality. Fermentation occurs at low temperatures (14 to 18°C) to maximise varietal expression.

### Ageing:

In full tanks for a few months.

The wine is bottled young to fully preserve its fresh aromas.

### Tasting notes:

Beautiful clear, brilliant light gold with green tints.

Refined, fresh nose intermixing subtle white flower scents and vibrant citrus notes.

The palate is fleshy and rounded yet lively, underscored mid-palate by anise-like touches. It shows remarkable balance.

The finish is long and delicately suffused with fruit.

### Cellaring potential:

Drink within the first 3 years.

### Food pairings:

This top-end wine is a perfect match for gourmet foods: bouillabaisse, rock fish, trout with almonds, fillet of sole with lemongrass, roast veal with chanterelle mushrooms and fattened chicken in a cream sauce.

Also pairs extremely well with Comté and Beaufort cheeses.

**Serving temperature:** Serve at between 8 and 10°C.