



VIGNERONS
CATALANS



Photo Non Contractual

ENTRE COPAINS

I.G.P. Côtes Catalanes
White Wine

Soil:

The grapes for this wine are sourced from vineyards located in the heart of Roussillon, stretching over wide, clay-limestone and stony terraces.

Grape varieties:

Muscat Petits Grains, Muscat d'Alexandrie.

Production method:

The grapes are picked at dawn to preserve freshness. The berries are crushed then delicately pressed in an oxygen-free environment. The juice then undergoes very thorough cold settling before being fermented at low temperatures.

Ageing:

The wines are aged in tanks on fine lees for 2 months.

Description:

Beautiful pale yellow with green tints. The nose is highly expressive and driven by notes of tropical fruits, citrus and white flowers. The palate is fresh and lively with wonderful aromatic expression revealing Muscat-like scents. Beautiful length on the finish is capped off with lemony and tropical fruit notes.

Storing:

Must be drunk within the first two years to fully appreciate its array of fresh, fruity aromas.

Serving suggestion:

A white wine that works marvellously with seafood platters, shellfish, grilled fish, fresh asparagus risotto, scallop kebabs and soft goats cheeses.

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