



PLAISIR

Grande Courtade, Ban des Cigales, IGP Pays d'Oc, Blanc Moelleux, 2025

IGP Pays d'Oc, France



PRESENTATION

Le Ban des Cigales" is named after a joyful song inspired by the song of the cicadas, and by the influence of Muscat, which brings sweetness and freshness.

TERROIR

Clay-limestone. High exposure to the sun.

HARVEST

By night to preserve aromatic freshness.

WINEMAKING

In stainless steel tanks, with temperature control during fermentation. Cold stop of fermentation for Muscat, to retain a slight sweetness.

AGEING

Stainless steel tank.

VARIETALS

Viognier 60%, Muscat blanc à petits grains 40%

12.5 % VOL.

Contains sulphites.

TECHNICAL DATA

Yield: 60 hL/ha

Age of vines: About 10 years old

Residual Sugar: 20 g/l

SERVING

8-10°C

AGEING POTENTIAL

2 to 3 years

TASTING

Pale yellow color with golden highlights.

Intense nose of apricot and lychee.

Silky mouthfeel, notes of white-fleshed fruit. Balanced, soft and fresh.

FOOD PAIRINGS

Foie gras or fresh fruits salad.



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