DOMAINE DE CANTALAUZE

Domaine de Cantalauze, Swimming Poule, IGP Cité de Carcassonne, Blanc, 2024

IGP Cité de Carcassonne, France

PRESENTATION

Shows lifted notes of elderflower, green lime zest, and boxwood. The palate is ripe, offering zesty ripe citrus flavors coupled with an edge of flinty minerality and asparagus keeping things framed and focused. Sur-lies aging gives balancing flesh and creaminess to the wine's crisp refreshing acidity.

LOCATION

Because the vineyards are located in-between the Pyrenees to the South and the Black Mountains to the North, it enjoys a privileged climatic position where the excesses of the Mediterranean climate are tempered by the softness of the Atlantic influences. This extraordinary mixture - where the days are sunny and warm, where the wind blows almost continuously and where the nights are cool, gives Cantalauze wines a particular charm

WINEMAKING

Night-time harvesting, Press with juice selection, must clarification at low temperatures, fermentation at 16°-17°C in stainless steel tanks, light filtration before bottling. No oak treatment

VARIETAL

Sauvignon blanc 100%

12 % VOL.

Contains sulphites. Does not contain egg or egg products. Ce produit ne contient aucun OGM ou dérivé..

SERVING

T° of service: ±10°C / ±50°F.

FOOD PAIRINGS

Reach for this wine with salads especially if they contain seafood and/or "grassy" ingredients such as asparagus, pea-shoots, green peppers and herbs. Seafood with south-east Asian flavors such as lime, chili and coriander or Thai fish cakes. Try it with pea soups and dishes accompanied by pea purées too.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Shellfish

ISSU D'UNE EXPLOITATION HAUTE VALEUR ENVIRONNEMENTALE

VITICULTURE TERRA VITIS RESPONSABLE

Domaine de Cantalauze
Chemin de Cantalauze, 11800 TREBES - France
Tel. 0619457465 - domainedecantalauze@gmail.com
www.cantalauze.com

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

2WN3FE