

DOMAINE DE CANTALAUZE



Domaine de Cantalauze, Primum Album, IGP Pays d'Oc, Blanc, 2024

IGP Pays d'Oc, France

An unique blend, Carignan Blanc and Macabeu!

PRESENTATION

If you're wondering what "meal blanc" means, try Cantalauze blanc. The very alliance of freshness and depth. A white that will brilliantly go with all your gastronomic creations.

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.

IN THE VINEYARD

The two grape varieties are harvested by hand at the same time early in the morning to preserve the fruit. Then the boxes are poured into the press without prior destemming. The juice is cold settled for 24 hours before the start of fermentation then at the end of fermentation a short aging on the lees brings the roundness which makes this wine a rare pearl.

VARIETALS

Carignan 50%, Macabeu 50%

13.5 % VOL.

Contains sulphites. Does not contain egg or egg products. aucun.

SERVING

T° of service: $\pm 12^{\circ}\text{C}$

FOOD PAIRINGS

A true gourmet white! The pairing possibilities are endless but I keep one weak for these two: a chiffonade of truffled white ham accompanied by a few plain breadsticks, or a 7-hour leg of lamb with oriental spices accompanied by tuberous chervil.

CLASSIC FOOD AND WINE PAIRINGS

Fish, White meat, Poultry

