



PLAISIR



## Grande Courtade, L'Instant Blanc, 2025

IGP Pays d'Oc, France

### PRESENTATION

This wine perfectly illustrates the virtuous circle of nitrogen: legumes fix nitrogen from the air and return it to the soil, while the vine absorbs it, activating the thiol precursors.

### TERROIR

Clay and limestone. Sunny terraces.

### HARVEST

By night to preserve aromatic freshness.

### WINEMAKING

Thermo-regulated vinification, stabulation on sludge for 10 days, then fermentation. Aged 1 month on fine lees to release thiols, then 3 months in stainless steel tanks.

### AGEING

Stainless steel tank.

### VARIETAL

Sauvignon blanc 100%

### 12 % VOL.

Contains sulphites.

### TECHNICAL DATA

Yield: 60 hL/ha

Age of vines: About 20 years old

### SERVING

8/10 °C

### AGEING POTENTIAL

1 to 3 years

### TASTING

Pale, crystalline color with green highlights.

Exotic nose, sappy fruit and pomelos.

Lively palate of lemons and pomelos, complexity. Mineral, rich with lemony notes.

### FOOD PAIRINGS

Oysters and seashells.

### REVIEWS AND AWARDS

JAMES SUCKLING.COM

89/100

"A laid-back, fruity and juicy sauvignon blanc with green apples, sliced pears and fresh herbs on the nose, following through to a medium body with moderate acidity. Round and supple, with a fruity, easy finish. From organically grown grapes. Drink now."

**James Suckling**



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



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