



ROUSSANNE

fascinante

ALT. 514m

Personality :

Gourmand, charming and elegant

Particularities :

Extremely rare : a pure Roussanne in Roussillon !
This exceptional cuvée develops an incomparable aromatic richness with its notes of Victoria pineapple, apricot and yellow peach.

Food and wine pairings :

To taste with fish and poultry in sauce,
or as an original accompaniment to foie gras.

DENOMINATION :	IGP Côtes Catalanes
ALTITUDE :	514m
SOILS :	Granitic Arenas
GRAPE VARIETY :	100% Roussanne
% VOL :	14.0%
CENTILIZATION :	750ml
CLOSURE :	DIAM 3
VINTAGE :	2022

The unique climatic conditions encountered in altitude allows our grapes to ripen very slowly, while naturally minimizing the use of treatments. On this granite plateau overlooking the Mediterranean Sea and the Roussillon amphitheatre, our vines produce clear and fresh wines, marked by a pronounced mineral personality.