

LE PENCHANT

A beautiful pale yellow, with brilliant, greenish gleams. The 2022 vintage has given this wine a delectable nose, bursting with Roussillon apricot, white peach, pineapple, white flowers, and a touch of aniseed on the finish. In the mouth, the characteristically Mediterranean grape varieties offer magnificent volume and depth with delicate notes of exotic fruit, vine peach, green apple but also rose and white pepper, with lively, fresh and elegant tannins, and a menthol and liquorice finish of superb freshness. Due to its continental position, the Domaine's terroir has produced an amazingly balanced wine which will continue evolving magnificently over the coming years.

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2022

Cépages
Roussanne 100 %

Degré
12.5 % alc./vol

Terroir
Sandy clay and sedimentary limestone hillsides.

Vinification
The grapes are picked early in the morning to make sure they remain cool until they reach the cellar. They are then destemmed and directly pressed for three hours. Static settling (48h at 5°C) then enables us to obtain a very clear must. Fermentation took place at 16°C, protected from the air, to preserve the maximum freshness and fruit of the aromas. Racked 15 days after alcoholic fermentation to obtain a clear juice and preserve the fruit flavours.

Élevage
100% in concrete vats for 6 months

PALMARÈS

Jancis Robinson feb 2024
17/20

PAYS D'OC
Indication Géographique Protégée
Vins de cépages

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