LE PENCHANT

A brilliant, gleaming green gold wine with generous aromas of delicate white flowers, apricot and pineapple, accompanied by peppermint and star anise. In the mouth, the volume and depth of this Roussanne is striking. It opens with delicate white fruit such as white peach, pear, and nectarine, with a fine tension that continues with preserved lemon and pink grapefruit to finish on mint and wild aniseed. Due to its continental position the Domaine's terroir continues to amaze, with this very elegant and subtle wine profile which promises magnificent evolution in bottle.

FICHE TECHNIQUE

Appellation
IGP Pays d'Oc

Millésime
2023

Cépages
100% Roussanne

Degré
12.5 % alc. /vol

Terroir
Sandy limestone clay. The soils are composed of 20% sand, which allows for good aeration and drainage. The vineyard, which is the most continental in the Corbières appellation, sits at 250 metres altitude and benefits from important thermal amplitude (the difference in temperature between day and night

Vinification
The grapes are destemmed then undergo skin maceration for three hours before being pressed. Static settling then separates the clear wine from the must deposits which are discarded. Alcoholic fermentation takes place at 15°C for 20 days protected from the air, to preserve the freshness and the fruit of the grapes. The wine is then racked to remove the coarse lees, and aged for three months on its fine lees.

Élevage
100% in concrete vats for 3 months

PAYS D'OC
Indication Géographique Protégée
Vins de cépages

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