

# La Comtesse 2018

**Appellation:** IGP Méditerranée

**Label:** Organic conversion

**Colour:** White

**Vintage:** 2018

**Grape variety:** 40% Vermentino, 40% Viognier, 20% Piquepoul.

**Ageing potential:** 3 years

**Alcohol content:** 13%

**Production:** 12 hl - 1600 bottles

**pH:** 3.5

**Residual sugar:** Less than 1g/l

*La Comtesse 2018 is our first Mediterranean IGP white wine. It is made from young vines planted in 2015, on the land surrounding the pond. It is a wine of great freshness, liveliness and minerality. It will seduce you with its floral and fruity aromatic range, with a beautiful balance on the palate.*

**Terroir:** Located on the clay and limestone plain next to the estate's pond, this terroir has plenty of sunshine, natural soil humidity and an ideal summer temperature for the production of light, fruity and naturally well-balanced wines.

**In the vineyard:** All our vines have been worked without weedkillers or pesticides since 2013 and our vineyard has been in organic conversion since 2016. This cuvée comes from young vines planted in 2015. They are grown at a density of 5,000 vines/hectare, pruned in simple Guyot, with high trellising. The harvest is carried out manually, in crates.

**Vinification:** In the cellar, the harvest is pressed after a short skin maceration in a pneumatic press. These juices are then put into stainless steel tanks for a 3-day maceration of the lees, then settled. Fermentation will take place in stainless steel vats using the indigenous yeasts present on the grapes. The wine is aged on lees and beaten for a few months, to allow the wine to mature gently. This wine has not undergone malolactic fermentation.

**Tasting notes:** On the first nose, this cuvée is lively and very aromatic. Floral and tropical fruit notes can be distinguished on the first nose, then citrus fruit notes appear. We will also find these flavours on the palate. A slight minerality provided by Piquepoul is making this cuvée unique and seductive.

**Food & wine pairing:** This wine will be perfect with seafood such as shellfish and crustaceans, or tartars of white fish and exotic fruits and ceviche. It will also go well with your fresh fruit salads!

**Serving tip:** Remove the bottle from the fridge when serving.

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