



Pays d'Oc IGP



History

Code is a range that can be tasted in any circumstance, to have fun, take a break or share an aperitif. Each color is an invitation to a moment of pleasure.



White varieties

35% Vermentino - 25% Terret - 20% Grenache blanc - 10% Ugni Blanc - 10% Chardonnay

Vinification

Harvested between 4 a.m. to 10 a.m. in order to preserve freshness and avoid oxidation.

Direct pressing, separation of the last pressed juices.

Settling. Fermentation at low temperature.

Ageing 2 months on fine lees. Ageing in vats.

Tasting and food pairing

Pearly pale yellow with green reflections. A fine and fruity nose, with citrus and white fruit notes. Lively and well-balanced, the persistent aromas are followed by a lemony final. Ideal with fish and seafoods. Serve chilled 8°C.



Rosé varieties

40% Grenache - 40% Cinsault - 20% Syrah

Vinification

Harvested between 4 a.m. to 10 a.m. in order to preserve freshness and avoid oxidation.

Direct pressing, separation of the last pressed juices.

Settling. Fermentation at low temperature.

Ageing 2 months on fine lees. Ageing in vats.

Tasting and food pairing

Pale pink color. Nose of red berries (raspberries) and of English sweets, sublimated on the palate by soft and floral aromas. Fresh, pleasant and crunchy. Perfect with starters, grilled white and red meats. Ideal for barbecue ! Serve chilled 8°C.



Red varieties

40% Grenache noir - 30% Carignan - 20% Syrah - 10% Cabernet Sauvignon

Vinification

Hot pre-fermentation maceration.

Fermentation between 20 and 25°C with micro- oxygenation.

Malolactic fermentation in vats.

Ageing on fine lees followed by micro-oxygenation.

Tasting and food pairing

Deep ruby red color with purple reflections. Nose with notes of red berries. Lush, supple and aromatic on the palate, with a soft and silky structure. A very well-balanced wine. To enjoy all along a meal. Serve around 15°C, even slightly fresh in summer time.

