



Pays d'Oc IGP | Vintage 2023



Grape Variety
100 % Sauvignon



History

Made by our oenologists with the sole aim of meeting the tastes of consumers, Code is an invitation to share or enjoy a moment of pleasure in all circumstances. Each single-varietal cuvée has a very precise and recognizable aromatic and taste code. Discover this inspiring range which reveals a sensation of pleasure on tasting, fascinates with its seductive aromas, and brings passion and emotion.



Soil

Limestone-clay and pebbles.
Tasting the berries in the vineyard allows the aromatic profile to be determined and the optimum date for harvest at full ripeness of each variety to be defined.



Vinification

Harvested from 4 a.m. to 10 a.m. in order to preserve freshness and avoid oxidation.
Maceration on the skins for 6 to 8 hours.
Maceration on fine lees for 8 days, clarification and fermentation.
Vinification at 16°C with the selected yeasts.
Racking and ageing for 2 months on fine lees.



Tasting

Intense nose of blackcurrant, grapefruit and exotic fruits, followed by light mineral notes of gunflint. Powerful, rich and ample on the palate.



Food pairing

Excellent with sea food like king prawns cooked on a plancha, salmon, or with asparagus risotto.



Awards

Gold - Concours Gilbert & Gaillard 2024
Gold - Concours des vins de la Coopération Occitanie 2024
Silver - Concours National des vins IGP 2024



Non contractual pictures

Alcohol: 12,5% vol.