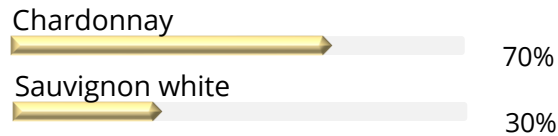




## Côtes de Thongue IGP | Vintage 2025

### Grape varieties



### History

Inspired by the legend of Sauto Roc, this range draws its identity from a local tale of a dragon who, restless in the silence, would leap from hill to hill. Said to lie asleep somewhere among the rolling slopes, he still seems to watch over this timeless landscape, shaped by nature and crossed by the Thongue, the river that gave its name to the IGP. In the heart of the Côtes de Thongue, our wines capture the distinctive character of this terroir through fresh, well-balanced cuvées with a true sense of place.

### Soil

Clay-limestone and silt soils  
Tasting the berries in the vineyard allows us to determine the aromatic profile and define the optimal harvest date at full maturity for each grape variety.

### Vinification

The grapes are harvested between 4am and 10am to preserve freshness and prevent oxidation.  
Direct pressing - settling and lees settling followed by lees filtration.  
Fermentation at 16°C with selected yeasts.  
Racking and ageing on fine lees for 4 months. Storage in tanks.

### Tasting

A brilliant and bright robe. The nose expresses itself with finesse, offering notes of white peach enhanced by ripe citrus. On the palate, the whole is ample and harmonious, supported by a beautiful balance and well-integrated freshness, before a long, clean, and refreshing finish.

### Food pairing

This white wine pairs beautifully with grilled fish, Greek salad, or exotic dishes flavoured with ginger or lemongrass. It also complements fresh goat cheese perfectly. And for summer, it is the ideal wine to share around a sunny, simple, and convivial meal.



Non contractual pictures

Alcohol : 13,5% vol.

