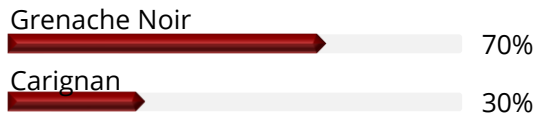




**Côtes de Thongue IGP | Vintage 2025**



### 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

Traditional maceration for 20 to 30 days. Pump-over, micro-oxygenation under the cap.

Racking and pressing.

Malolactic fermentation in tank with ageing on fine lees for 2 months. Aged in tank.



### Tasting

Deep, dark ruby robe. The nose displays a beautiful complexity, blending notes of black fruit and redcurrant, then hints of tapenade and garrigue. On the palate, despite its youth, the wine offers a delicate structure, with mellow tannins, a harmonious texture, and a supple finish.



### Food pairing

This red wine is perfect with grilled lamb chops. It pairs beautifully with Southern cuisine, such as Basque-style chicken or Provençal-style eggplant. As for cheeses, it works wonderfully with a goat milk tomme or a Cantal entre-deux.



Non contractual pictures

Alcohol : 14% vol.