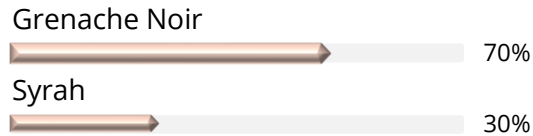




Côtes de Thongue IGP | Vintage 2025

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 – separation of the last pressings.
Settling – Fermentation at 16°C with selected yeasts.
Racking and ageing on fine lees for 2 months. Aged in tanks.

Tasting

A deep, bright pink robe. The nose is expressive and greedy, dominated by aromas of grenadine and fresh strawberry. On the palate, this rosé is remarkably delicate, with a light and supple texture. The finish, more acidic, adds depth, prolongs the sensation of freshness, and leaves a crisp, mouthwatering impression.

Food pairing

This rosé is ideal for an aperitif with friends, alongside lightly spiced tapas and fine charcuterie. During the meal, it pairs beautifully with summer salads like tomato, mozzarella, and basil, as well as grilled meats. It also complements exotic cuisine with mild spices, creating a fresh, flavourful, and easy-to-share pairing.



Non contractual pictures

Alcohol : 12,5% vol.

