



## 2024

The 2024 vintage in the Pyrénées Orientales was a year marked by a lack of rainfall, a historically low harvest and a long period of drought, despite some insufficient rainfall in spring and autumn.

As a result, the 2024 wines were produced in small quantities, but the quality was excellent.

#### **TERROIR**

Various plots with schist, slate and clay-limestone soils.

# AGE OF VINES

15-20 years old

#### **FIRST VINTAGE**

2023

### **GRAPE VARIETIES**

70% Grenache - 30% Sauvignon Blanc

#### **DENSITY & YELD**

4,000 vines / ha 30 hl / ha

## **APPELLATION**

IGP Côtes Catalanes

#### **WINEMAKING**

Tasting the grapes and checking their ripeness to decide when to harvest, skin maceration of the grapes for a few hours to extract the aromatic compounds. Pressing, settling and fermentation in liquid phase at controlled temperature.

#### **AGEING**

Aged on fine lees in stainless steel vats to improve volume on the palate.



Pale yellow.



Fresh aromas of citrus fruits, granny apples and pears, hints of white flowers.



Voluminous with good acidity. Finish: fresh and saline.



Summer salads, guacamole, vegetable lasagne, Catalan cuisine, grilled fish and aïoli, Collioure anchovies.

# AWARDS

**2023** BEST BUY

90<sup>pts</sup> - Wine Enthusiast

2022 BEST BUY

91pts - Wine Enthusiast







