LANGUEDOC-ROUSSILLON

CÔTES DE THONGUE: DOMAINE COSTE ROUSSE CHARDONNAY TRADITION

Domaine Coste Rousse



TASTING NOTES

Like a piece of music with a beautiful score, this is a well rounded Chardonnay with a floral bouquet. Lovely colour, fresh, making it an ideal food match.

WITH FOOD

Fish, Chicken

VINTAGE	2025
REGION	Languedoc-Roussillon
APPELLATION	Côtes de Thongue
GRAPES	100% Chardonnay
KEEPING	Drink within 2 to 3 years of bottling.
VINIFICATION	The grapes are pressed using inert gas, and after a light settling of the must, the temperature is controlled at 14-16, producing fine fruity wines. It is left in the vat with it's sediment for 6 months.
VITICULTURE	Organic Wine
BOTTLE	75cl
VOLUME	13.0%

DOMAINE COSTE ROUSSE

The Domaine is situated in the village of Malagas near Beziers in Cotes de Thongue. The family Taix, with an array of 11 different grapes 4 for the whites and 7 for the reds produce a fascinating range of very well made wines. We have great belief in this totally dedicated family. Considering the array of options with so many grapes available, we think the future is bright.