

LANGUEDOC-ROUSSILLON

CÔTES DE THONGUE: DOMAINE COSTE ROUSSE FONT DE LAUTRE

Domaine Coste Rousse

TASTING NOTES

A fresh nose with citrus and fruit aromas.

In the mouth, the flavours excite a bouquet of elegant perfume.

WITH FOOD

Fish, Shellfish

VINTAGE 2022

REGION Languedoc-Roussillon

APPELLATION Côtes de Thongue

GRAPES Viognier, Chardonnay

KEEPING Drink within 2 to 3 years of bottling. Serve at 11°C.

VINIFICATION The grapes are picked manually. Wines produced from a natural fermentation, bottled in accordance with traditional method.

VITICULTURE Organic Wine, Vigneron Independant, Bio Dynamic 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.