

LANGUEDOC-ROUSSILLON

COTES DE THONGUE: DOMAINE COSTE ROUSSE SAUVIGNON L'ESPIEGLE

Domaine Coste Rousse

TASTING NOTES

Delicate nose of white flowers. Generous on the palate, floral and slightly acidulated, with dried fruit notes and a long finish. Serve at 10°C.

WITH FOOD

Fish, Shellfish

VINTAGE 2022

REGION Languedoc-Roussillon

APPELLATION Cotes de Thongue

GRAPES 100% Sauvignon

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 its sediment for 6 months.

VITICULTURE Organic Wine

BOTTLE 75cl

VOLUME 12.5%



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.