

LANGUEDOC

COTES DE THONGUE: DOMAINE COSTE ROUSSE THALIA ORANGE

Domaine Coste Rousse

TASTING NOTES

Maceration in contact with the skin, to give this orange colour. Aromas of peach, crisp in the mouth with its tannins and acidity. Without added sulphites, it is unfiltered and naturally blended. Serve chilled.

WITH FOOD

Spicy Dishes, Shellfish, Salad and Light Dishes

VINTAGE 2023

REGION Languedoc

APPELLATION Côtes de Thongue

GRAPES Viognier, Vermentino (Rolle)

KEEPING Drink within 1 to 3 years of bottling.

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

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.