

L'Oeuf bleu, white 2021

White fruits - Iodé - Gourmand

IGP côtes catalanes, 13 %Vol

Grape

Viognier, Roussanne

Soil and climate

Espira de l'Agly's black soil (black shale) Dry and wind-sheltered climate



Vinification and ageing

Yield : 30 hL/ha

Blend of grape varieties before fermentation

Harvest before technological maturity to preserve a good acidity

Destemming

Pneumatic pressing

Free-run juices selection

Cold static clarification

Ageing in tank for 4 months

SO₂ total

< 60 mg/L



Tasting

Pale gold color

Apricot and melon aromas

Full and round on the palate while remaining lively

Serve at 12°C

Wine and food pairing

Aperitif

Risotto with asparagus

Scallops

Hard cheeses

Laying down

Can be enjoyed today

Cellaring potential 5 year



l'Oeuf
BLEU