

# Augusta, white 2022

**Thiols - Saline - Round**

AOP Côtes du Roussillon, 13,5 %Vol

## Grape

Macabeu, Grenache blanc  
(80 years old vines), Rolle

## Soil and climate

Agly Valley's black soil (schists  
and black marls)



## Vinification and ageing

Yield: 35 hL/ha  
Plots selection at Espira de l'Agly  
Hand-picked at maturity  
Destemming  
Few hours of cold pellicular maceration  
Pneumatic pressing  
Cold stabilisation  
Fermentation with temperature control  
4 months ageing in vats on fine lee

## SO<sub>2</sub> total

< 50 mg/L



## Tasting

Pale gold color  
Grapefruit, fresh pineapple  
Round and enveloping  
Serve at 12°C

## Wine and food pairing

Saint-Pierre in the oven  
Gambas a la plancha  
Sarsuela

## Laying down

Peak 2023 - 2025  
Cellaring potential 6 years

