

LE BON CÔTÉ BLANC

Languedoc



APPELLATION: Pays d'Oc

BLEND: Vermentino, Terret

WINEMAKER: Alexander Krossa

VINEYARD: _____

Domaine des Lauriers stretches over 45 hectares throughout the Mediterranean garrigue. Its proximity to the sea brings cooling breezes from the Thau Bassin. There are a selection of soils, from red soil containing large pebbles which reflect sun and help ripen the grapes. On the hillsides you find water holding calcareous-clay soils, so grapes don't suffer from lack of water even during dry Mediterranean summers.

VITICULTURE: _____

Terra Vitis rules are applied across the estate – this is a sustainable approach that respects the environment and enriches the terroir.

WINEMAKING: _____

Harvest is done at night to keep grape freshness. The two varietals are vinified separately, they're gently pressed in a pneumatic press to avoid extracting harsh tannins or phenols, the cold settles before fermentation under inert gas at a temperature of 17°C. After 3 weeks the wines are transferred to tank and age on lees for three months before the two varietals are blended.

WEBSITE: n/a

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

A crisp aromatic white with white flowers and stone fruits.