



Coquillade Blanc

AOP VENTOUX

Powerful and elegantly tart — through time in amphorae and barriques, our Coquillade Blanc, is a white wine of tremendous potential and brilliant tension on the palate that brings the taste of its terroir to the glass.

YEAR	2024
GRAPE VARIETIES	95% Roussanne 5% Grenache Blanc
ALCOHOL	13,5%
BOTTLE SIZE	0,75L
DRINKING TEMPERATURE	8-10°C
AGEING POTENTIAL	3-5 years
AWARDS & CERTIFICATES	 

TASTE PROFILE *Excitement on the Palate*
Light golden yellow, marked by figs, melon, lots of peach, a hint of white peach and citrus fruit.
Intensive and very racy on the palate. Beautiful freshness, pear and yellow melon, fine honey.
Powerful texture with a saline structure and a hint of wood. Subtly dense, with a long finish.



TERROIR

Weathered limestone with a high iron content gives the soils the characteristic red colors. The lowlands consist of erosion deposits from these layers, enriched with mostly oxidized alluvial layers from the Alps, which are responsible for the gray tones. Occasionally sandy to loamy-sandy.

VINIFICATION

A mix of maceration and whole-cluster pressing, with fermentation conducted in amphorae and barriques, followed by six months of aging on the lees, which was racked after malolactic fermentation.

FOOD AND WINE PAIRING: VIGOROUS BUT ELEGANT

An invaluable accompaniment to flatfish, such as turbot with beurre blanc, sea bass in a salt crust, or pintade with morel cream, or simply a good ratatouille, aged Brie de Meaux, Camembert fermier or Taleggio.

