



# SAINTE LUCIE D'AUSSOU

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## Carignan blanc



Soil type

Clayey silt soils with gravel over Miocene molasse



Planting density

3600 vines/ha  
Plots planted between 1946 and 1947



Appellation

IGP Aude-Hauterive



Harvest

Hand-harvested



Grape varieties

100 % Carignan blanc



Winemaking

Direct pressing of whole clusters, settling, followed by fermentation in stainless steel tank at controlled temperature (16 °C). Lees stirring at the end of fermentation.



Ageing

8 months in tank, then in bottle



Tasting notes - Vintage 2022

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*Bright, light yellow color with delicate silvery highlights.*

*The nose is expressive and inviting, revealing intense aromas of white-fleshed fruits and fresh exotic fruits, lifted by subtle floral nuances.*

*The attack charms with crystalline freshness and aromatic brilliance. The texture is supple and harmonious, supported by juicy flavors of fresh fruit. The long finish extends the tasting with delicate fruity notes and a pleasant sensation of freshness.*

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