



# SAINTE LUCIE D'AUSSOU

## en robe blanche



Soil type

Clay-limestone soils with rolled pebbles over Miocene molasse and red sandstone.



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

10 months in tank, then in bottle



Tasting notes - Vintage 2020

*The color captivates with a bright, light yellow, highlighted by silvery reflections.*

*The nose is fine and delicate, revealing aromas of white fruits, accented by a mineral note with subtle smoky hints.*

*The palate is lively and fresh, marked by a subtle mentholated nuance. The balance between intensity and complexity gives the wine great elegance. The finish, taut and saline, extends the tasting with precision and refinement.*

