



PARADOXE BLANC

**VIOGNIER – SAUVIGNON
CHARDONNAY**

Paradoxical by name and by nature

COLOUR

A white wine with shimmering gold highlights

GRAPE VARIETIES

Viognier – Sauvignon -
Chardonnay

AGE OF VINE

20 -30 years

AGEING POTENTIAL

10 years

FOOD PAIRING

Ideal with Mediterranean fish, scallops, razor clams with garlic, chicken in pepper sauce, matured cheeses

HARVEST DATE

Hand-harvested end of September

VINIFICATION & AGEING

Each variety is vinified separately and then aged in new French oak barrels for 8 months revealing its unique character. The final blend elevating and harmonising the sum of their parts

TASTING NOTE

An intense nose of white fruits, lilies and fresh almonds with subtle oak notes. On the palate, this wine is rich, elegant, generous and long.



CÔTES DE THONGUE
MOSAÏQUE DE CARACTÈRES