



Lovelie

IGP Cité de Carcassonne 2024

750 ml - ALC. 13 % BY VOL.

Lovelie is a tribute to the heart of the Domaine - a cuvée inspired by the energy and gentleness of a new generation. Bearing a name filled with affection and promise, it embodies the same freshness and finesse. Born under the generous sun of Malepère, Lovelie captures the vitality of the terroir with a soft, tender touch.



Grapes

50 % Roussanne, 50 % Viognier

Winemaking

Harvest in the early morning at peak ripeness from parcels selected specifically for this cuvée. The grapes are immediately pressed using a membrane press, followed by cold settling. The first stage of fermentation includes bâtonnage (lees stirring) to enhance texture and complexity.

Ageing

Aged for 4 months in stainless steel tanks with monthly racking.

Tasting Notes

Beneath its pale gold hue, this wine opens with aromas of white flowers, accented by notes of linden blossom and acacia honey. On the palate, the attack is fresh and delicate, revealing floral and honeyed notes with a light, airy mouthfeel. A vibrant and refined wine, perfect for sunny days and moments of shared elegance.

Recommended serving temperature: 5-8°C

Food Pairings

Ideal with Roussillon melon, grilled sea bass with fennel, or Corbières goat cheese with a touch of quince paste.