



Lovelie

IGP Cité de Carcassonne 2024

750 ml - ALC. 13 % BY VOL.

On two north-facing parcels on the Pyrenean foothills, this cuvée is a blend of Viognier with a distinctive character, thriving on shallow, stony soils with a complex clay-humus structure. Roussanne, meanwhile, is rooted in a base of pure sandstone. Surrounded by the small “Bois du Curé”, these parcels are naturally protected and spared from drought. Defined by great freshness and pronounced minerality, this white wine reveals a beautifully balanced palate.



Grape Varieties

50 % Roussanne, 50 % Viognier

Winemaking

Harvested in the early morning at optimal ripeness from parcels specifically selected for this cuvée.

The grapes are pressed immediately using a pneumatic membrane press, followed by cooling and juice settling. Lees stirring (bâtonnage) is carried out during the initial phase of fermentation.

Aging

Aged for 4 months in stainless-steel tanks, with monthly rackings.

Tasting Notes

The pale colour with golden highlights reveals a nose of white flowers, carried by notes of linden blossom and the gentle sweetness of acacia honey. On the palate, the attack is fresh and delicate, allowing floral and honeyed notes to unfold.

An airy, mineral and generous white wine, it calls for sunny days and shared moments around refined, delicate dishes.

Recommended serving temperature: 5–12°C

Food Pairing

Lovelie pairs beautifully with grilled sea bass and fennel, a coconut milk vegetable curry, or a Corbières goat's cheese served with quince paste.