

ATISUS

AOP CLAIRETTE DU LANGUEDOC

ADISSAN

Creations



Winegrower's note

This wine pays tribute to the ancient origins of the village of Adissan, named after Atisus, who established a Roman villa there. Made from Clairette, it also honours this ancestral grape variety from Mediterranean vineyards, iconic in the south of France.

This wine is an invitation to celebrate a doubly ancient vineyard, witness to civilisation and abounding with living heritage of rare beauty.



Winemaker's note

Once the finest plots have been meticulously selected, this ancestral variety is harvested by hand with the greatest care. In the month of September, for optimal maturity, the harvest may extend across several weeks, depending on the exposure of the plots. The grapes are transported in crates to the press. Only the first juices (those of the best quality) are used. The wine is made after precise, careful clarification. It is then slowly fermented, at 18°C, to conserve all the typical traits of the variety, followed by several months of ageing on fine lees, to produce a final blend that is complex and unctuous.



Tasting notes

Stunning, golden yellow colour.
Pleasant, subtle, complex nose with notes of white-flesh fruit, nuts (hazelnuts, etc.), honey, and white blossom.
The general balance is subtle; round and unctuous on the palate.
It has a very long-lasting, harmonious finish.

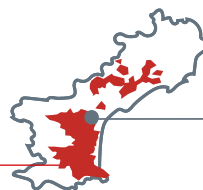
Serve at 10-12°C, as a pre-dinner drink or with subtly spicy dishes. Vegetarian paella or blue cheeses are an excellent accompaniment. It also pairs perfectly with slightly spicy, world cuisine.



Grape varieties

Clairette

Languedoc



Narbonne

