

# GOURGASSE



## VDP COTEAUX D'ENSÉRUNE

### GRAPE VARIETIES :

55% Viognier and 45% Chardonnay.

### TASTING NOTES :

This wine, characterized by a deep yellow color, is clear with shiny golden glimmers. Nose : very beautiful and intense complexity since the first scents. Slightly roasted hazelnuts aromas are mixed with floral notes ending delicately on yellow peach. On the palate, this wine is rich, fleshy and generous all along the tasting. The aromatic complexity discovered in the nose is found again on the palate and participates to the beautiful harmony of this wine.

Finally, candied apricot notes gently end the intense pleasure that offers this pretty wine.

This wine will be perfect with Mediterranean fishes, white meats and Alpine cheeses.

### VINIFICATION AND AGING PROCESS :

The grapes are picked at the peak of their maturity (on an average of 13°C).

The destalked mechanical harvest takes place early in the morning. The maximum yield is 30 hectoliters per hectare for the viognier and chardonnay which are pruned in simple Cordon de Royat. The wort is only obtained during the first pressed and will be cold-settled for 48 hours.

The clear wine is drawn and will fill French oak barrels about 300 L in which will take place the alcoholic fermentation for 7 days. Then, there will be the traditional Burgundy ageing for 90 days in oak barrels where the lees stirring will be daily involved. This action will confer this wine an aging potential from 6 to 8 years.

Only a light filtration will take place before bottling.

### SERVING TEMPERATURE :

Serve chilled at around 10°C (50°F).



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\* Sud de France

