



Emocion - White

IGP Côtes de Thongue

Appellation : IGP Côtes de Thongue

Variety : Sauvignon (50%), Viognier (50%)

Cuvée : Emocion

Color : White

Vintage : 2017

Ratio : 25 hl/ha

Alcohol content : 14°

Soil : Miocene marl, stony gravel

Winemaking

Organic Viticulture - Ecocert

Aging : 6 months in new French oak barrels.

Harvest : Hand picked end of august.

Winemaking : Fermentation with breaking up of the lees by hand.

Tasting

Appearance : A pale color with slightly golden reflections announces sophistication and maturity.

Noze : An elegant nose with notes of cedar wood, cardamom, peach and linden flower.

Palate : The palate is unctuous and fresh, with an incredible length, a suspended moment, infinite for an unforgettable day.

Serving

Temps de service : Between 14° and 16°.

Aging potential : 8 years.

Tasting comments : This is a very delicate wine with incredible longevity.