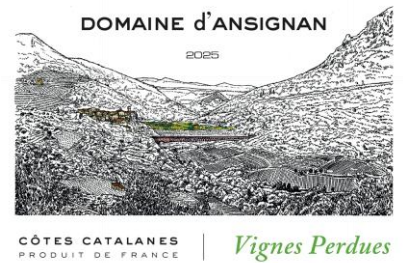


# Domaine d'Ansignan

## Vignes Perdues



*Feelings of a summer night after the storm, the emotion of a breeze after a dip in the ocean, the memory of the sounds of dinner with friends. To give meaning to these old vines which were destined to be lost.*



**Appellation:** IGP Côtes Catalanes

**Vintage:** 2025

**Alcohol:** 11.5%

**Grape varieties:** 95% Piquepoul / 5% Viognier

**Terroir:** In the Upper Agly Vally, planted on granite scree, on ancient riverbeds, beneath the canopy of orchards.

**Vinification methods:** Manual harvesting / Directly pressed / Cold settling / Fermented in old barrels.

**Maturing:** 7 months in tanks on lees.

**Tasting notes:**

A fragrant nose of oranges and lemons, with a hint of sweet spice.

Full and saline on the palate, with a long and citrusy finish.

**Pairing:**

Perfect with scallops quickly grilled until golden accompanied by a delicate sauce, or why not with deep-fried Japanese tempuras snacks...

**Recommendations:**

Serve between 10 and 12°C

Aging potential: At least 5 years.