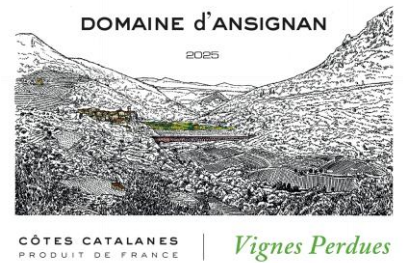


Domaine d'Ansignan

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.