



## 2013 La Coquille D'Oc Blanc



At Domaine Sainte Rose, we work entirely in the Indication Géographique Protégé (IGP) system, which allows us to plant the grape varieties outside of the AOC classification. We classify all our wines as Pays D'Oc or IGP Cotes de Thongue due to the situation of the Domaine right beside the river.

The vineyards are all situated on an argilo-calcaire soil type and stretch from the deeper, more fertile flood plains beside the River Thongue up onto the gravelly slopes of the plateau. This variation in the aspect of the vineyards has allowed a wide range of grape varieties to be planted.

The 2013 La Coquille D'Oc Blanc is a blend of 40% Chardonnay, 40% Sauvignon Blanc, 15% Viognier and 5% Muscat from our domaine vineyards. Fermentation of 100% free-run juice in temperature-controlled stainless-steel tanks yields wonderfully peachy aromatics on the nose. On the palate, fresh, zingy citrus fruit flavors and combine with a surprisingly rich finish. The 2013 La Coquille D'Oc Blanc is a perfect accompaniment to light preparations of many different shellfish recipes, or on its own as an aperitif.

The scallop shell on the label is an appropriate image to use for wine from Domaine Sainte Rose, as it was a way-marker for Medieval travelers on the pilgrimage route to Santiago de Compostela. The domaine at Domaine Sainte Rose was once a hostellerie offering shelter to pilgrims travelling west.

Alcohol	13% by volume
Total Acidity	3.2 grams/liter
Residual Sugar	5 grams/liter