



## TECHNICAL SHEET

# Tête-a-Tête

Côtes de Thau, Indication Géographique Protégée, 2021



### Variety/Varieties

Terret Blanc

### Harvest Dates

Mid September

### Grapegrowers

Cave de Pomerols

### Vineyard Sites

Languedoc

### Climate

Mediterranean

### Serving Temp

9 °C

### Soil

Clay and limestone with quartz pebbles

### Alcohol

12.26%

### Vine Management

Conventional

### Residual Sugar

< 1 g/l

### Cellaring Potential

2-3 years

### Total Acidity

3.71 g/l

### Winemaking

Produced from a unique, local variety planted on vineyards overlooking the Mediterranean oyster beds of the Basin de Thau, the resulting wine has a true sense of place.

Machine harvested grapes, crushed and direct pressing followed by cold settling, inoculation with selected dry yeast. Temperature around 16 °C. Ageing on the lees, bentonite fining and crossflow filtration.

### Palate

Lively with rounded mid-palate and tight, mineral finish.

### Colour/Appearance

Pale white with yellow tints.

### Food Pairing

A wine that sparks conversation, it encourages the drinker to draw up a chair and share a glass. Pair it with seafood, sushi, tapas, goats cheese and Asian dishes.

### Aroma/Bouquet

Citrus scented.

