



CHÂTEAU
LA NÉGLY

CHÂTEAU LA NÉGLY
GFA La Négly

LA BRISE MARINE
AOP Languedoc La Clape



TERROIR :

Silty, sandy soil with traces of clay dating from the Miocene period, facing the sea.

VARIETAL COMPOSITION :

60% Roussanne
40% Bourboulenc

VINIFICATION :

Pneumatic pressing of whole grapes or destemming with press selection. Maceration on its lees for 48 hours, temperature controlled alcoholic fermentation.

MATURATION :

Aged on its lees in tanks for 3 months.
2% is aged in barrels.

TASTING NOTES :

Vibrant color. The nose features aromas of exotic fruit, mango, and white peach with notes of fresh almond. Powerful and generous palate with an exquisite mineral note on the finish enhancing its complexity.

Perfect with a Mediterranean tuna tartar.

Drink within 3 years.

Serve between 8°C and 10°C.

