

INSANIA

WHITE – 2025

DENOMINATION	IGP PAYS D'OC
GRAPPES VARIETY	Viognier, Grenache blanc, Rolle, Marsanne, Roussanne.
ALCOHOL CONTENT	13 %vol
pH	3,50
TOTAL ACIDITY	3,07
TASTING	Appearance: Pale and clear. Nose: Dominated by Viognier, with notes of ripe apricot and added complexity from Marsanne and Roussanne, with fresh almond and citrus zest. Grenache adds a delicate floral note. Palate: Round and generous, with perfect balance.
TERROIR	The diversity of our terroir, with vineyards close to the sea and sandy-clay soils. Our wines are the result of a dialogue between the sea and the garrigue. The richness of our terroir extends from sandy soils close to the sea to stony soils composed of calcareous sandstone and marl on our hillsides.
WINEMAKING	Night-time parcel harvesting by grape variety to preserve the berries' aromatic profile and sanitary condition. Direct pressing, static settling, traditional alcoholic fermentation at 14–16°C, followed by ageing in concrete tanks on the lees. Selection and blending of our cuvées.
SERVICE	Serving temperature: 10–12°C Food pairings: Aperitif, fish, seafood and light cuisine.



CARACTÉRISTIQUE BOUTEILLE :

- Type: Calliope
- Colour: White
- Bottle size: 75 cl
- Bottle weight: 580 g
- Closure: DIAM 2



Les Coteaux de Montpellier
Saint-Geniès-des-Mourgues



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