

LINIUM BLANC

Cuvée "LINIUM"

2021

New Cuvée



DOMAINE DE
SOUSTRES
ESPRIT D'ENSÉRUNE



Technical data



IGP Coteaux d'Ensérune



Grenache Gris 100%



Vines about 10 years old



Sedimentary rocks combining sandstone and sandy marl



High Environmental Value



13% vol



After the alcoholic and malolactic fermentations, an ageing with a maceration of selected oenological French oak, during 6 months



To be kept for 5 to 6 years. To appreciate the aromas of Linium Blanc, it is preferable to drink it from 2023 onwards



Tasting & Pairing



8-10°C to appreciate the aromatic framework



Colour: pale yellow with golden highlights

Nose: white fleshy fruit with hints of butter

Palate: fresh and well-balanced due to its tempered ageing, remains fresh and fruity



Perfect to serve with white meat or fish cooked in butter. A perfect accompaniment to slightly matured hard cheeses.

