



# L'ODYSSÉE



15 km from Carcassonne, this wine exploitation is managed by the same family **since 1817**. It covers various soils regarding protected origin labels (AOP) MINERVOIS and protected geographical origin PAYS D'OC wines.

**Bénédicte and Rodolphe GOBÉ are the seventh generation** and took over the domain in 2009. They carry on their traditional Minervois and have the audacity to invent original wines like their rare blend of white sauvignon, Viognier and Marsane used in the wine called **Odysée** or their famous "tête de cuvée" wine **le Voyage de l'Amiral**, an exceptional Marselan, named ambassador of the Pays d'Oc wine.

## IGP Pays d'Oc BLANC



Blend of **white Sauvignon, Viognier** and **Marsanne**.



Nice pale and shiny yellow robe. The odor seduces by its freshness, **its aromas of citrus, grapefruit, pineapple and passion fruit**. The aroma is broad, well balanced and very fresh. It surprises by its mineral touch, close to aniseed and **its aromatic persistence**.



Perfect with shell fish, salted bass, sea perch with a fennel sauce, trout with almonds, mackerel but also a fruity French cheese with farmhouse bread.



Serving temperature : 12°C



Ageing potential : 3 to 4 years



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L'abus d'alcool est dangereux pour la santé. A consommer avec modération.