

LE VOYAGE



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 **Odyssée** or their famous "tête de cuvée" wine **Ie Voyage de l'Amiral**, an exceptional Marselan, named ambassador of the Pays d'Oc wine.

IGP Pays d'Oc MARSELAN



Marselan grape variety is harvested in night time, and turned into wine in cold temperature in order to preserve the fruity aromas on this variety.

This wine has a deep garnet color with dark reflections. It's has a strong odor of ripe red berries: morello cherry, blueberry and fig. These fruity notes are recalled in the taste with a good construction around nice tannins.

Expressive and well-constructed wine.



Poached foie gras, tajines, fowl: quail with grapes, duck breast; rabbit with prunes, chocolate dessert.



Serving temperature: 17-18°C



Ageing potential: 6 to 8 years

