

L'ESCALE



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 **le Voyage de l'Amiral**, an exceptional Marselan, named ambassador of the Pays d'Oc wine.

IGP Pays d'Oc GRENACHE



Grenache 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 cherry-red color with rubies reflections, it's very fruity odor is surprising, raspberry is dominating. Discreet tannins melt in mouth and leave an explosion of flavors.



To enjoy with friends around a barbecue, white meat, poultry, cold meats or a salad with cheese.



Serving temperature: 14-17°



Ageing potential: 3 to 4 years

