



LES SARDINES CATALANES

vin de partage

2023

Cheeky and impertinent, sardines catalanes like to navigate between garrigue and sea spray, along the sun-drenched hillsides that border the mediterranean coast.



VARIETIES

Viognier, Grenache blanc, picpoul

TERROIR

IGP Côtes Catalanes.

Grapes come from our maritime terroir and stony soils from Canet-en-Roussillon hills.

WINE-MAKING PROCESS

Harvest at the beginning of September. Cold prefermenting maceration of 24 hours, co-fermentation of the three grapes. Ageing on fine lees for 5 months.

TASTING NOTES

Fruity nose with white fruits fragrances. On the mouth, the wine is balanced, fresh with a nice length. To taste within the year.

PAIRINGS

This fruity and gourmet white wine is an ideal pairing for tapas, a tuna tartare and a cheese platter!



In Roussillon, Catalan fishermen used to fish by trolling. To do so, a net carried by a boat some 300m from the shore was deployed, and this net was hauled up from the beach using only the pull of the arms. At the end of the day, all the fish was shared, as was the glass of friendship! There was wine for everyone around the table, from light, fruity reds to fresh, aromatic whites and the lively rosés as we love them. The Sardines Catalanes were created as a tribute to these moments on the beaches of our coasts, to recapture the "joie de vivre" and sharing that have always been the hallmarks of our region.

SARL FAMILLE LAFAGE
Route de Canet
66000 PERPIGNAN, FRANCE
Tel : 0033 (0)4 68 80 35 82
domaine-lafage.com
02/02/2024

Lafage