



Maestral, IGP Coteaux du Pont du Gard, Blanc, 2025

IGP Coteaux du Pont du Gard, France

PRESENTATION

This cuvée, Maestral, owes its name to the Occitan dialect meaning the Mistral, the wind that blows down the Rhone valley. This cuvée honours the singularity of the terroir that makes up the Gard vineyards. This wine is therefore born from a selection of plots in order to highlight the qualitative aspect of this indication, and to sublimate the typicity of the terroir which makes the wines of our House so unique.

TERROIR

In the Coteaux du Pont du Gard, our vines are rooted in deep, rich, silty soils, typical of the valleys formed by the Rhône's major tributaries. Bathed in sunshine and swept by the Mistral, this terroir allows the grapes to ripen harmoniously, giving the wines their balance, freshness and vibrant fruit expression.

WINEMAKING

Traditional vinification. Direct pressing followed by fermentation at a controlled low temperature (15–17°C) for 15 to 30 days.

AGEING

Ageing on fine lees.

VARIETALS

Chardonnay 50%, Grenache blanc 20%,
Roussane 20%, Viognier 10%

14 % VOL.

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

Serving temperature 10-12°C.

AGEING POTENTIAL

Enjoy all year long

VISUAL APPEARANCE

Pale straw yellow with subtle golden highlights.

AT NOSE

An elegant bouquet of mirabelle plum and candied lemon.

ON THE PALATE

The palate is rich and rounded from the outset, unfolding into a long, lingering finish with delicate notes of acacia honey and white flowers.

CLASSIC FOOD AND WINE PAIRINGS

Cheese, Fish, White meat

