

White

Harvest : by hand,
and collected in small boxes

Transported at the low temperature of 7°



Alban

Full grape bunches are pressed of both wine plants together
After the settling of the juices the wine is transferred to new oak barrels
of 400 litres for fermentation and ageing.

Temperatures are controlled by air conditioning of the cellar
The process of ageing includes a daily stirring of the lees for the first five months.

Roussane 58% - Chardonnay 42 %

Domaine Toux Troncavel

MIS EN BOUTEILLE AU DOMAINE

Vignerons à Trausse 11160

Minervois France