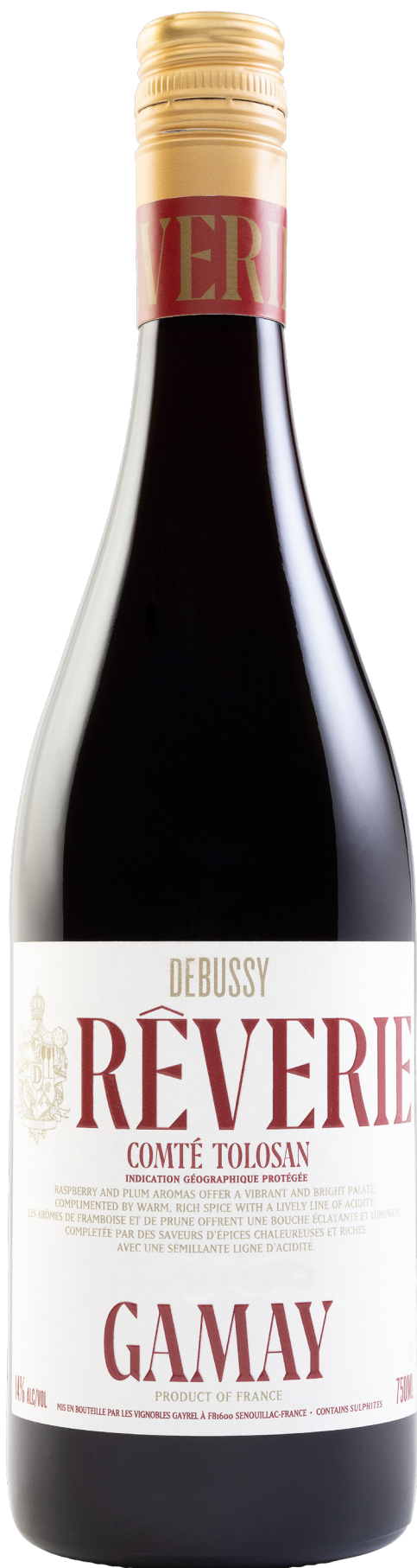




DEBUSSY

RÊVERIE

TASTING NOTES

The Reverie wines come from a land full of history. They are produced in the Southern French Languedoc-Roussillon, over four departments along the Mediterranean coast. Here, the northern mountains of the Pyrenees and the Cevennes embrace the vineyards of the Pays d'Oc like an amphitheatre. Thanks to a heritage of over 2600 years of winemaking traditions and a patchwork of climates, reliefs and soils, this region is home to a diversity of extraordinary wines.

VINTAGE

2024

VARIETY

100% Gamay

ORIGIN OF GRAPES

IGP Comté Tolosan - Vineyards are located in the Adour and Garonne River basins, between the Atlantic Coast to the west and the Massif Central mountains to the east, with mainly alluvial soils. The climate is predominantly maritime, with mild, fresh summers and cool, wet winters. A small proportion of fruit is selected from vineyards further east that experiences a hotter, continental climate.

WINEMAKING

Picked at optimum ripeness to enhance bright flavours while maintaining balanced acidity. The fruit is destemmed, sorted, and transferred into fermenters for a cold maceration period of 12 days to extract colour and tannin. Fermentation temperatures were carefully controlled at 26°C. After fermentation, the juice was drained from the skins and transferred to tank, where malolactic fermentation occurred before bottling.

TASTING NOTE

Raspberry and plum aromas open into a vibrant palate, layered with warm spices and lifted by a refreshing, lively acidity.