

# Dom. Trinites L` Imaginaire



## Region

The Pays d'Oc is a hot, dry, hilly region of contrasting soil types adjoining the Mediterranean coast. It is perfectly adapted to the cultivation of the vine, which by origin is a Mediterranean plant. The hills surrounding the city of Carcassonne are the source for this wine, where the limestone serves to keep the roots relatively cool, thus providing a freshness that is often missing in southern French wines.

## Producer

Simon and Monica Coulshaw identified the exceptional potential of Domaine des Trinites in 2006 and moved the family to the Languedoc after visiting and dismissing more than 100 unsuitable vineyard sites. A confirmed 'terroirist' and believer in the principals of biodynamics, Simon is already producing wines of outstanding quality at Trinites, located within the hills of Faugères and is amongst the first growers to bottle the newly created Coteaux du Languedoc Pezenas.

## Tasting Notes

Made by Monica and Simon Coulshaw who moved from Britain to Roquessels in the Languedoc in 2007. The delicate Roussanne variety is suited to the rugged schist soils and altitude of the Languedoc hinterland and exudes lovely aromas of greengage, olives and herbs. Extended skin contact gives a richness to the soft white fleshed fruits and hints of crystallised ginger that mingle on the palate. Whilst forward and zesty with lemony acidity, this is a wine that has the ability to add complexity with age.

## Food

Serve with well flavoured summer salads, cold salmon or crayfish with aromatic herbs or white meats.

## Technical Information

<b>Country</b>	France	<b>Dry/Sweet Style</b>	Dry
<b>Region</b>	Languedoc - Pays d'Oc	<b>Alcohol Content</b>	14%
<b>Grape(s)</b>	Roussanne (100%)	<b>Closure Style</b>	Cork
<b>Type</b>	White	<b>Organic/Biodynamic</b>	yes
<b>Style</b>	Aromatic	<b>Allergens</b>	<b>Milk:</b> No
<b>Oaked Style</b>	Unoaked		<b>Egg:</b> No
<b>Body Style</b>	Medium bodied	<b>Vegetarian/Vegan</b>	<b>Vegetarian:</b> Yes
			<b>Vegan:</b> Yes