

Domaine d'Aupilhac "Les Cocalieres" white 2024



Product price:

€135.00

Product features:

Area: LANGUEDOC

Winemaker: Sylvain Fadat

Vintage: 2024

Appellation: Languedoc

Color: dry white

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

RVF: 94/100

Cépage dominant: roussanne-marsanne

Alcool: 13

Product short description:

94/100 RVF. Its freshness and length are its defining characteristics. It showcases aromas of white flowers and white peach. It can be enjoyed starting in 2025, but thanks to its balance, it can also be kept for a few more years in a good cellar.

Product description:

PRESENTATION OF DOMAINE D'AUPILHAC
+ ALL ITS OTHER CUVÉES IN STOCK

Commentary on this:

Domaine d'Aupilhac Les Cocalières white 2024

RVF Guide to the Best Wines of France 2026 (sept 2025): **94/100**. *With the Cocalières, we delve even deeper into the essence of the year, refreshed with skill.*

La Revue du Vin de France (Caroline Furstoss, May 2024, about the terroir of Cocalières) *In the Languedoc region, there exists a rich and varied geological palette, still little exploited by the estates. While winemakers practiced blends of terroirs in the 2000s, most are now seeking the expression of a subsoil, a topology, or a microclimate, like the plot of **Cocalières** (domaine d'Aupilhac), planted to the north on limestone with traces of basalt left by an ancient volcano. This results in a cuvée with a taste and texture quite different from the wines coming from the village of Montpeyroux.*

Technical sheet written by the domaine:

Grape variety : Roussanne 25%, Rolle (Vermentino) 30%, Marsanne 20%, Grenache Blanc 20%, Clairette 5%

Soil: The Cocalières Blanc is a blend before fermentation. The plot is located at an altitude of 350 meters with a northern exposure. It consists of clay-limestone soil with basalt. Its freshness and length characterize it.

Vinification and aging: Fermentation and aging carried out in large wooden vats.

Tasting: It presents aromas of white flowers, vine peaches, and fennel. There are also iodized and mineral scents, characteristic of vines whose roots are deep in contact with the rock. Thanks to its balance, it can also be kept for a few years.

Gastronomic Pairings: Very pleasant as an aperitif as well as with fairly flavorful shellfish. It can also accompany river fish in sauce such as pike or trout, a brandade of cod, or stuffed mussels à la Mimie, my mother.