

# Chrysopée Blanc Sélection Parcellaire 2020 6x75cl

## Grapes

Region/Appellation  
AOP Collioure

Alcohol by volume  
14%

Drinking Window  
2025 - 2026

## Tasting Guide



Tasting note printed  
05/09/2025

## Winemaker Notes

Complex on the nose with notes of fleshy fruit such (apricots, peaches), followed by a floral bouquet. Full of minerality and salinity with great length on the finish.

## Vineyard

The grapes come from vines growing in very old schist from the Primary era.

## Winemaking

Vinification is carried out by the pressing of whole bunches. After a light settling at 12°C for 24 hours, the wine goes into demi-muid barrels. Alcoholic fermentation lasts several weeks. Ageing in demi-muid barrels lasts six months with stirring up of the lees (bâtonnage) over the first two months.

## Vintage

The very mild winter was accompanied by heavy rainfall (+300mm accumulated in January). Spring continued with a rainy period, the likes of which are rarely seen in Roussillon (the equivalent of a whole year's rainfall in a single month). These beneficial Roussillon rains came just when the vines were at their most sensitive, particularly to mildew but due to quick adaptation of viticultural practices its development was contained, but not without a notable loss of volume. But in the end, the rains made it possible to regulate the vines for the summer, avoiding hydric stress and producing a more bountiful vintage than in 2019. The arrival of the summer was perfectly timed for the continued development of the grape bunches and the beginning of ripening. Even though it was very hot and very dry, the accumulated water reserves brought the healthy harvest to optimum ripeness. The 2020 harvest was much more condensed than other years: all picked in four weeks, erasing the maturity discrepancies between the whites of Collioure and Latour de France, among others. The Collioure vines took advantage of this sunny climate, without water stress, to produce pure, elegant wines. On Latour de France and Lesquerde, the water and summer heat contributed to very well-balanced, structured wines. The biodynamic wine-making process revealed silky tannins and a beautiful aromatic complexity.

## Food match

Clam risotto

