

L'ENTENTE BIO / IGP COTEAUX D'ENSÉRUNE

Wine for us is always at the heart of the family and true friendships connect us with our heritage and the irresistible beauty of our rich terraced Languedoc hillsides.

L'Entente is made by families who have lived and worked together on the land in harmony with nature for generations. The vineyards are located between Poilhes and Nissan-Lez-Ensérune. It borders numerous ruins that demonstrate a Roman presence on this land.

WINEMAKER

Bernard Paillet at Domaine Regismont near Carcassonne.

GEOGRAPHY

Located between the villages of Poilhes and Nissan-lez-Ensérune.

CLIMATE

Mediterranean.

SOIL

Calcareous-clay and silicate-clay, with a few plots below the Oppidum d'Ensérune.

MACHINE HARVESTED

LABELS















55% MERLOT - 45% CABERNET

TASTING NOTES

The combination of Merlot and Cabernet Sauvignon provides a remarkable wine with a rich colour and aromas of ripe fruit and spices. It opens with supple and fat tannins which develop with finesse and charm.

FOOD/WINE PAIRING

Red meats, cheeses.

TEMPERATURE

16°C.

60% SYRAH - 40%GRENACHE ROSE

TASTING NOTES

A delicious, light and refreshing rosé with cranberry aromas. The opening on the palate is lively and fresh, providing subtle floral notes.

FOOD/WINE PAIRING

Aperitifs, tapas, summer salads or white meats.

TEMPERATURE

11-12°C.

65% CHARDONNAY - 35% VIOGNIER WHITE

TASTING NOTES

Glistening pale yellow colour. The nose is expressed with floral notes (hawthorn, acacia flower). It is delicate and soft on the palate with aromas of white fruit (peach).

FOOD/WINE PAIRING

Aperitifs, seafood platters, griddle-cooked fish.

TEMPERATURE

10-12°C.





