



# BAUX BLOND

2023

IGP COTES CATALANES

## Cépage

100% muscat petits grains

**Yield :** 27 hl/ha

## Terroir

High terraces and horizontal alluvial soils dating back to the quaternary (alt. 35m). The top 2 meters of soil are composed of round silica pebbles amassed in clay mud, deposited on clay bedrock. The soils are exposed to windy conditions and generous amounts of sunlight (more than 260 days per year) and are located about 4 kilometers from the Mediterranean Sea.

## Winemaking and maturing

Weeding done by plough, no chemical fertilizers are used, organic crops. Pruning is done at the second bud. Manual disbudding. Fermentation is done at low temperatures, 16°C max. Left to age in stainless steel tanks for 3 months with weekly stirrings.

**harvesting** August 2023

**Bottled:** December 7th, 2023

**Production:** 6'700 bottles of 75cl

## Tasting notes

Brilliant and luminous color, pale gold with green reflections. The nose is mineral, delicate, charming, crunchy with fine notes of boxwood and opens with citrus flowers and fresh pear. The mouth is salivating, invigorating and enveloping with citrus aromas, aniseed notes and a beautiful rose petal finish with delicious bitters.

## Suggested food pairing

A delight with sushi, or for the more adventurous, as a starter with a velouté of pears and blue cheese. Also excellent with asparagus puff pastry, fish carpaccio with lime, prawn skewers...

**A little history** *Baux Blond is a like the alter-ego of Lipstick, the rosé... For me it evokes summer, blond sand, seafood tasted without ceremony, grilled sardines on sunny days*



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