



White



90% old vines Roussanne,
10% Clairette.



75 cl

AROMATIC &
ROUND

Terroir



Age of the vines: 60+ years
The white vines are mostly on Urganian limestones located on the Western side of the estate. This provides wines with excellent minerality.
Exposure: Mostly South-West
Altitude: 40-100 meters

Vinification



Early harvest (usually before September 15th) to preserve maximum freshness. 100% hand harvest into small baskets.
The grapes are gently pressed in a pneumatic press right after the harvest. After cold settling, the Roussanne ferment in 225 liters oak barrels. The wine then ages in new oak barrels with regular stirring and racking. There is no malolactic fermentation and the wine is slightly filtered before bottling.

Tasting



The color is very dense, almost gold. On the nose, notes of mango and poached pear. On the palate, vanilla custard, brioche and salty minerality as well as a beautifully rich texture.

To serve

Best served at 14-16°C to get the full expression of the complex aromas.

Aging potential



Perfect to drink now, but can be kept 5 to 10 years for an evolution towards some even more roundness and fattiness and some gingerbread and mushroom aromas.

Food Matching



Boiled Lobster, Saffron Monkfish, Sauteed Foie Gras with Ginger Poached Pears, Duck and Quince Tagine, Truffle brouillade, Pears stuffed with walnuts and Roquefort cheese.

