



# ALIoT 2018



## PURPOSE

Our flagship Roussanne-based White, named after Aliot de Montvin, nobleman who in 1427 built a glassblowing workshop on the property. A very structured wine, intended to show remarkable aromatic complexity, texture and aging potential.

## TASTING NOTES

Appearance: Bright and clear golden yellow.

Nose: Rich and complex with notes of toasted honey, brioche and pear with hints of candied lemon.

Palate: Fresh and refined, mineral and smooth with yellow fruit flavours enhanced by lemon zest notes.

Finish: Long and mineral.

Aging potential: 8-10 years.

## SERVING SUGGESTIONS

A burgundy-style white to pair with salmon or poultry in cream sauce, pâté and hard-to-pair dishes like artichoke, asparagus, salty cheeses. Perfect for truffle risotto.

Serve lightly chilled at 14°C.

## SPECIFICATIONS

Varieties: Roussanne (65%), Grenache blanc (30%), Marsanne (5%), a touch of Viognier

Alcohol: 14.5% | pH: 3.5

Total acidity: 3.4 g/l (as sulfuric), 5 g/l (as tartaric)

Residual sugar: 0.5 g/l, still wine

Barrel-aged: 8 months in demi-muids (500l oak barrels)

## VINEYARD NOTES

Vines: 17 years old, north facing at 550m

Soils: Limestone marl (clay and limestone) and very stony.

Pruning method: Single cordon de Royat, 4 to 5 shoots per cordon.

## VINEYARD MANAGEMENT

Certified Organic wines (Ecocert). No synthetic treatments, to ensure health of vines and soil. Certified HVE 3 sustainable viticulture (highest tier).