



ASTRALABE BLANC 2023



PURPOSE

The first vintage of this new, tiny-production white cuvée was 2019. It is the little sister of our Grenache/Syrah red Astralabe blend, perfectly suited as an aperitif but also nice with many foods. Made in full respect of Nature, eschewing commonly-used chemical additives and fining agents.

TASTING NOTES

Appearance : Pale yellow with silver highlights.

Nose: Aromatic and complex, with notes of white flowers (lily, acacia) and crisp white pear.

Palate: Tart and crisp, with a mouthful of white fruit and a lot of deliciousness.

Finish: long-lasting.

Aging potential : 2-3 years.

SERVING SUGGESTIONS

A pleasurable wine to drink as an aperitif. Perfect with fish, shellfish, chicken tagine with lemon confit, fresh goat's cheese or Lebanese tabbouleh.

At times, if exposed to very cold temperatures, it can develop tartrate 'crystals', which are completely natural and harmless and do not affect the quality or the taste of the wine.

SPECIFICATIONS

Varieties : 34% Roussanne, 27% Grenache Blanc, 24% Rolle, 15% Clairette.

Alcohol : 12.5° | pH : 3,35

Total acidity : 4.0 g/l

Résidual sugar : <0,5 g/l

VINEYARD NOTES

Vines : North-West facing at 510m average.

Soil : Argilo-calcaire (clay and limestone) and very stony.

Pruning method : Single cordon de Royat, 5 shoots/cordon.

VINEYARD MANAGEMENT

No synthetic treatments, to ensure health of vines and soil.

Certified Organic (Ecocert) vines and wines, BeeFriendly and HVE.