

2018 ALIOT IGP VAUCLUSE



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.

VINEYARD NOTES

Vines: 17 years old, north facing at 550m

Soil: 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 Bee Friendly and HVE 3 sustainable viticulture (highest tier).

WINE NOTES

Varietals: Roussanne (65%), Grenache blanc (30%), Marsanne (5%),

a touch of Viognier

Alcohol: 14.5% | Total Acidity: 3.4 g/L | pH: 3.5 | Residual Sugar: 0.5 g/L

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 flavors 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.





Certifed Veg Organic