

DOMAINE SAINT AMANT

ROUSSANNE 2018



75% Roussanne- 25% Viognier

Dry white wine, to be served at 14 C.

This small cuvée is not made every year : the roussanne grapes on our property are scattered on terraces at different altitudes. To collect enough of them to make a cuvée is rarely possible. To pair with Ottolenghi's stuffed mushrooms or with roasted jumbo shrimps... Will age beautifully



AOC Côtes du Rhône
Location : Suzette
Country : France



Terroir : Small limestone-clay terraces between 1,200 and 1,600 feet in the heart of the spectacular Dentelles de Montmirail



Vinification : In 2-years-old french oak barrels
Maturing : On lees, with regular steering, during one year



Yield : 25 Hl/ha
Production : 1500 bt



Harvest 100 % manual, by a small family team



Seafood, grilled fish
hard cheese and aperitifs



Tasting



fruity

complexity

tension

« Light yellow-gold showing exemplary brilliance. Appealing, creamy, vanilla-like and floral nose with fruity undertones. A silky attack leads into a plump, rich, lively palate. Aroma is shier than on the nose but this is a Roussanne showing lovely precision and great presence. »

91/100

Gilbert & Gaillard 2021

84190 SUZETTE

Tél. : (33) 04 90 62 99 25 Fax : (33) 04 90 65 03 56 – contact@saint-amant.com

www.domainsaintamant.com