

DOMAINE SAINT AMANT

Tabardonne 2020



90% Viognier - 10% Roussanne

Tabardonne is an elegant and complex white wine. It is fermented and aged in oak barrels, which give it a beautiful bright yellow colour with golden highlights. Its nose is carried by notes of white fruit, vanilla, quince and apricot.

To be served at 12°C



AOC CDR Villages
Location : Suzette
Country: France



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



Fermentation and ageing in french oak barrels, on lees, with regular steering, during one year.



Yield: 25 Hl/ha
Production : 5.400 bt



Harvest 100 % manual, by a small family team



Foie gras, truffled scallops, poultry, curry, tajine, cheese, cakes and fruit desserts

« Bright yellow-gold. Very opulent nose marrying floral, oaky and fruity tones. The oak stamp is perceptible on the palate yet does not undermine either freshness nor expression. This is a gourmet food wine with magnificent potential.»

92/100

Gilbert & Gaillard 2021

Tasting



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