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## **LA BORRY 2017**

To be served at 13°C.

Matches perfectly sea food, grilled fish, light cheese.

Exquisite also as an aperitif, which prepares the palate for a subsequent red wine.

**Country/Region :** France – Southern Rhône Valley

**Appellation:** Dry White Côtes du Rhône

**Grape Varieties:** 95% viognier, 5% roussanne

**Type of soil:** Limestone, clay and rocky terraces at an altitude above

1,500 feet, oriented south and east.

**Harvest:** 100% manual, mid September to early October

Vinification: 3/4 stainless steel vats, and 1/4 20 years old oak vat.

The T° is controlled to stay below 15°C.

No malolactic fermentation.

Yield: 30 HI/ha
Total production: 12.000 bt



« Light yellow with green tints. Appealing nose recalling apricot, green plum and wild flowers. Silky attack offering up lovely plump, rich weight. Tense palate showing wonderful intensity. A convincing wine that works with shellfish.»

Gilbert & Gaillard 2018