

84190 SUZETTE

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LA BORRY 2019

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.
Pruning :	Simple Guyot with high tying up.
Harvest :	100% manual, early to mid September
Vinification :	$\frac{3}{4}$ stainless steel vats, and $\frac{1}{4}$ 20 years old oak vat.
	The T° is controlled to stay below 15° C.
	No malolactic fermentation.
Yield :	30 HI/ha

Total production:

30 Hl/ha 12.000 bt



"Attractive light gold. The nose is intense yet elegant with white fruit and almond tones. The palate delivers a bouquet of freshness, radiant character and fruit aromatics that are delicately tropical on the finish. Very charming.." 91/100

Gilbert & Gaillard 2020