



DOMAINE SAINT AMANT  
84190 SUZETTE

tel. +33 (0) 490 629 925 fax +33 (0) 490 650 356 www.domainesaintamant.com contact@saint-amant.com

## LA TABARDONNE 2013

To be served at 12°C.

This dry white wine is aromatic and full bodied, and accompanies a whole meal : foie gras, truffled scallops, poultry, curry, cheese, cakes and fruit desserts....

Tabardonne is undoubtedly the best Viognier outside Condrieu !

<b>Country/Region :</b>	France – Southern Rhône Valley
<b>Appellation :</b>	White Côtes du Rhône Villages
<b>Soil type :</b>	Small limestone-clay terraces between 1,200 and 1,600 feet, from the Triassic era, in the heart of the spectacular Dentelles de Montmirail
<b>Grape varieties :</b>	90% viognier, 10% roussanne
<b>Harvest :</b>	100% manual, by a small family team – mid September
<b>Vinification :</b>	In 2-years-old french oak barrels.
<b>Maturing :</b>	On lees, with regular steering, during one year.
<b>Yield :</b>	25 Hl/ha
<b>Total production :</b>	5.400 75cl bt and a few magnums (150cl)



*Bronze Medal – IWSC 2016*

*Commended – Decanter WWA 2015*

*«Light gold. Nose of refined oak backed by almond, white fruits, acacia honey. Wonderful youthfulness, overflowing with energy and exuberance yet nicely framed by ageing scents and generous substance. A finely-tuned white poised for the future. Pair with spicy foods. »*

*Gilbert & Gaillard 2015*