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LA TABARDONNE 2017

To be served at 10°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 !

Country/Region :	France – Southern Rhône Valley
Appellation :	Dry White Côtes du Rhône Villages
Soil type :	Small limestone-clay terraces between 1,200 and 1,600 feet, from the Triassic era, in the heart of the spectacular Dentelles de Montmirail
Grape varieties :	90% viognier, 10% roussanne
Harvest :	100% manual, by a small family team – mid September
Vinification :	In 2 years old french oak barrels. No malolactic fermentation.
Maturing :	On lees, with regular steering, during one year.
Yield :	25 Hl/ha
Total production :	8.500 bt



« Clear yellow-gold. Intense nose showing extremely pure aromatics where ripe white fruits are entwined with mild spices. The palate displays a measure of power nicely counterbalanced by freshness with lovely fullness too. Beautiful.. »

93/100 - Gilbert & Gaillard 2018

« A delicate wine with a creamy texture and attractive flavors of nougat, pear and apricot. »

91/100 - Silver Medal – IWC, London 2018