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ROUSSANNE 2018

Dry white wine, to be served at 14°C.

This small cuvée is not made every year: the roussanne grapes on our property are scattered on terraces at different altitudes. To collect enough of them to make a cuvée is rarely possible.

To pair with Ottolenghi's stuffed mushrooms or with roasted jumbo shrimps... Will age beautifully.

Country/Region : France – Southern Rhône Valley

Appellation: White Côtes du Rhône Villages

Soil type: Small limestone-clay terraces between 1,200 and 1,600

feet in the heart of the spectacular Dentelles de

Montmirail

Grape varieties: 75% roussanne, 25% viognier

Harvest: 100% manual, by a small family team – mid September

Vinification: In 2-years-old french oak barrels.

Maturing: On lees, with regular steering, during one year.

Yield: 25 Hl/ha
Total production: 1.500 75cl bt



«Light yellow-gold showing exemplary brilliance. Appealing, creamy, vanilla-like and floral nose with fruity undertones. A silky attack leads into a plump, rich, lively palate. Aroma is shier than on the nose but this is a Roussanne showing lovely precision and great presence. »

Gilbert & Gaillard 2021 - 91/100