

ALIoT 2011



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TASTING NOTES

Appearance: A beautiful golden yellow; bright and clear.

Nose: Rich, complex fruity and floral with notes of stone peaches, pears, and roasted almonds.

Palate: Velvety and rich, with flavours of stone fruits and buttery brioche.

Finish: intense and long.

SERVING SUGGESTIONS

Burgundian-style white, ideally coupled with foods such as salmon or poultry in cream sauce, pâté and characterful French cheeses. Serve lightly chilled (14°C/57°F).

Ageing potential: 5-6 years.

SPECIFICATIONS

Varieties: Roussanne 65%, White Grenache 30%, Marsanne 5%, touch of Viognier

Alcohol: 14%

pH: 3.4

Total acidity: 3.0 g/l (as sulphuric), 4.6 g/l (as tartaric)

Residual sugar: 3.1 g/l, still wine.

Oak-aged: 7 months

VINEYARD NOTES

Vines: Roussanne and Marsanne, both 12 years old, north facing at 550m.

Soil: argilo-calcaire (clay and limestone) and very stony.

Pruning method: single cordon de Royat, 4 shoots per cordon.

Treatments: no synthetic treatments used; biodynamic principles ensure health of of vine and soil.