

ALIoT 2013



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TASTING NOTES

Appearance: A beautiful golden yellow; bright and clear.

Nose: Rich and complex with subtle notes of lime blossom, star anise, toasted almonds and buttery brioche.

Palate: Complex and elegant, with balanced freshness and acidity mineral notes and a hint of citrus.

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: 13%

pH: 3.2

Total acidity: 4.1 g/l (as sulphuric), 6.3g/l (as tartaric)

Residual sugar: 1.6 g/l, still wine.

Oak-aged: 8 months in "demi muids"

VINEYARD NOTES

Vines: Roussanne and Marsanne, both 13 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.