



ALIoT 2017



PURPOSE

Our flagship Roussanne-based White, named after Aliot de Montvin, nobleman who in 1427 built a glassblowing workshop on the property. A very structured wine intended to show remarkable aromatic complexity, texture and aging potential.

TASTING NOTES

Appearance: An attractive golden yellow, bright and clear with lime tints.

Nose: Rich and complex aromas with notes of toasted vanilla, rich ripe white fruits and a touch of hazelnut and brioche.

Palate: Lovely rich and fresh primary flavours linger, supported by a natural acidity which extends the finish. The palate mirrors the nose with buttery notes, white fruits and a saline minerality.

Finish: Long.

Aging potential: 5-6 years.

SERVING SUGGESTIONS

A burgundy-style white to pair with salmon or poultry in cream sauce, pâté and hard-to-pair dishes like artichoke, asparagus, salty cheeses. Serve lightly chilled at 14°C.

SPECIFICATIONS

Varieties: Roussanne (55%), Grenache blanc (38%), Clairette (5%), Rolle (2%)

Alcohol: 14.5% | **pH:** 3.5

Total acidity: 3.1 g/l (as sulfuric), 4.7 g/l (as tartaric)

Residual sugar: 10.5 g/l, still wine

Barrel-aged: 8 months in demi-muids

VINEYARD NOTES

Vines: 16 years old, north facing at 550m'

Soils: Argilo-calcaire (clay and limestone) and very stony.

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

VINEYARD MANAGEMENT

Certified Organic wines (Ecocert). No synthetic treatments, to ensure health of vines and soil. Certified BeeFriendly and HVE 3 sustainable viticulture (highest tier).