



ASTRALABE BLANC 2021



PURPOSE

The first vintage of this new tiny production white wine was in 2019. It is the little sister of our Grenache/Syrah Astralabe blend, perfectly suited for aperitifs but nice with many foods. Made in full respect of Nature, eschewing commonly-used chemical additives and fining agents.

TASTING NOTES

Appearance: Pale yellow with a golden tint.

Nose: Fresh with rich aromatics, notes of white fruits, pear, white flowers and citrus.

Palate: Fresh and full bodied, complex with notes of citrus, white fruits, green apple and pear.

Finish: Pleasantly long with refreshing acidity.

Aging potential: 2-3 years.

SERVING SUGGESTIONS

A full-bodied, generous, fruity wine. Pairs perfectly with fish, shellfish and white meat. Ideal with Mediterranean cuisine or mixed salads. Serve lightly chilled at 14°C (57 °F).

At times, if exposed to very cold temperatures, it can develop tartrate 'crystals', which are completely natural and harmless and do not affect the quality or the taste of the wine.

SPECIFICATIONS

Varieties: Grenache blanc (35%), Roussanne (35%), Rolle (10%), Clairette (10%), Viognier (10%)

Alcohol: 13.5% | pH: 3.32

Total acidity: 3.19 g/l (as sulfuric), 4.8 g/l (as tartaric)

Residual sugar: < 0.5 g/l, still wine | Closure: Cork

VINEYARD NOTES

Vines: Assemblage of Grenache blanc and Roussanne, over 20 years old, and other younger varieties, North-West facing at 540m. Soil: Argilo-calcaire (clay and limestone) and very stony.

Pruning method: Single cordon de Royat, 5 shoots/cordon.

VINEYARD MANAGEMENT

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