

ALLOT 2010



## ALLOT 2010

### TASTING NOTES

Appearance: A brilliant, shiny straw yellow with hints of gold.

Nose: Powerful and aromatically expressive, with peach and pear notes, and fresh pineapple.

Palate: Fruity sweetness, fresh, flavours of stone fruits mixed with a touch of white grapefruit.

Finish: Ample and sustained.

### SERVING SUGGESTIONS

Bourguignon-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: 3.9 g/l (as sulphuric), 5.9 g/l (as tartaric)

Residual sugar: 2.5 g/l, still wine.

Oak-aged: 7 months

### VINEYARD NOTES

Vines: Roussanne and Marsanne, both 9 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 vine and soil.*