

ALIoT 2012



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### TASTING NOTES

Appearance: A beautiful golden yellow; bright and clear

Nose: Rich and complex with subtle notes of toasted almonds, linden and buttery brioche.

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

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).

### SPECIFICATIONS

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

Alcohol: 13%

pH: 3.4

Total acidity: 3.3 g/l (as sulphuric), 5 g/l (as tartaric)

Residual sugar: 1.3 g/l, still wine

Oak-aged: 9 months in French oak

### 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 vine and soil.*