



# ALIoT 2016



## 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 greenish tints.

**Nose:** Rich and complex aromas with notes of lemongrass and buttery brioche with a touch of honey.

**Palate:** Fresh and refined with a light minerality. Touches of lime. Full-bodied and smooth.

**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 (65%), Grenache blanc (30%), Marsanne (5%), touch of Viognier

**Alcohol:** 13.5% | **pH:** 3.4

**Total acidity:** 3.9 g/l (as sulfuric), 5.1 g/l (as tartaric)

**Residual sugar:** 1.5 g/l, still wine

**Barrel-aged:** 8 months in demi-muids

## VINEYARD NOTES

**Vines:** 15 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).