

SANTO

Climate and Soil :

Soils : Sandy loam and limestone with a high presence of quartz
Exposition : North Northwest.
Gently sloping vineyards.

Viticulture :

Varieties : Roussanne (100%).
Plantation density : 6500 vines/hectare.
Short spur pruning.
Average yield : 25 hl/ha.
Natural grassing in every second row alternated every year.
Banking and debanking on the row to control weed growth.
Biodynamic viticulture with treatments in phytotherapy.

Winemaking :

Grapes naturally dried on the vine.
Whole bunch pressed.
Fermentation with wild yeasts in 5 year old French oak barrels for over one year.

Aging :

In barrel on fermentation lees without sulfur for 2 years without racking.
Semi oxidative ageing (no barrel topping).
Bottling analysis: 14.5% Alc, 65g residual sugar.

Tasting Notes :

Colour: Deep gold, brilliant.
Nose : Complex nose of dried orange and lemon peel, almonds, star anise.
Mouth : Explosion of apricot and dried fruits. Superb balance of sweetness and acidity resulting in a fresh finish. Rich but delicate.

Food and wine matching :

Foie gras, blue cheese, soufflé with Grand Marnier, citrus tart.