

# DOMAINE SAINT ANDRIEU



Appellation:	AOP Côtes de Provence	<b>White 2017</b>
Varietals:	Rolle 100%	
Terroir:	Clay-Limestone hills; cool climate at high altitude (380meters)	
Vineyard area:	1.09Ha	
Harvest:	September 2016	
Weather conditions:	Mild but dry spring with a very dry, hot and sunny summer	
Oenologist:	Richard Bertin	
Yield:	47 Hl/Ha	
Production:	5,000 bottles	
Alcohol by volume:	14.5 %	

## *Winemaking*

Maceration followed by a gentle pressing in pneumatic press. Juice settled in cold storage with fermentation at low temperature between 16°C and 18°C. Ageing on lies with individual plot fermentation.

## *Cultural practices*

Sustainable farming practices based on respect for the environment with emphasis on protection of the soil to promote the optimal expression of the grapes. We are certified **HEV (High Environmental Value)** by the French Ministry of Agriculture which encompasses biodiversity conservation, plant protection strategy, managed fertilizer use and water resource management.

## *Tasting notes*

This wine, made with 100% Rolle grapes, has a beautiful color with hints of gold and green and an expressive floral nose, stemming from this typical Provencal varietal.

The complex and well balanced mouth begins by an attack of fruit which is followed by a long, mineral finish.

This crisp white wine will pair marvelously with Provencal salads with grilled seafood or a nice white fish such as John Dory with a citrus and thyme butter sauce.

## *Cellaring*

Ready to be enjoyed now or can be kept for up to three years.

