Wijnfiche

Domaine Saint Amant - La Tabardonne | Côtes-du-Rhône | 5+1 promoprijs Viognier France (RHONE) — 2022

Vinification

Domaine Saint Amant employs traditional winemaking methods throughout the entire vinification process. This includes manual harvesting with low yields, hand-sorting the best grapes on a sorting table, and temperature-controlled storage of the grape juice. Fermentation takes place in Allier barrels with an average age of two years. Malolactic conversion is avoided to preserve the aromatic character of the Viognier as much as possible. Finally, the wine matures for an additional year on fine lees, with regular stirring (bâtonnage) to enhance its complexity.

Taste

This wine exhibits a golden yellow hue with high viscosity. It offers a pleasant aroma featuring notes of breadcrumbs, citrus, white flowers, and smoky undertones. On the palate, it starts off rich and creamy, delivering a broad, full-bodied flavor. The finish is marked by fresh acidity, hints of white flowers, and a balanced touch of oak.

Food pairing

Veal blanquette | Dishes with curry | Tajine | Poultry - Malines chicken

General information

Type: White wine
Grape varieties: Viognier (90%), Roussanne (10%)
Viticulture: Traditional
Storage (years): + 3-5
Serving temperature: 10-12 °C
Taste profile: Complex with oak

