



Wijnfiche

**Domaine Saint Amant - La  
Tabardonne | Côtes-du-Rhône  
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

