



Tramontane

WHITE 2020 IGP MÉDITERRANÉE



Terroir	South-easterly facing, twenty-year-old vines on predominantly clay-limestone soil.
Grape Varieties	65% Roussanne, 35% Viognier
Vinification	13.5% vol. The grapes are harvested in the morning to conserve the freshness of the aroma. The grape harvest is totally destemmed and gently crushed and then pressed with a closed-cage mechanical press, to avoid oxidation of the juices. After clarification a part of the Viognier and the Roussanne (55% of the final blend) is casked directly into one-wine unused barrels, and aged on fine lees for 5 months. The remainder is aged in stainless steel vats. As the bottling begins the wines are filtered to ensure perfect clarity and brightness.
Robe	The robe is clear and golden.
Nose	Buttery, brioche nose, with notes of yellow peach embellished with fine woody touches.
Palate	The palate is fleshy. Lively and intense attack. We find the same notes perceived on the nose.
Food and Wine Pairing	Scallops, truffles and eggs, fish in sauce, (lemon sole, trout and buttered almonds)
Tasting Temperature	8°C
Storage	2 to 3 years.
Technical datas	Europe 480 bottles L.PB202420 GTIN : 3 760 182 843952