

CLOS ST ANTONIN

White

Principauté d'Orange

Technical information

Country: France
Region: Rhone Valley
Appellation: Principauté d'Orange
Grape Variety : 40% Chardonnay, 40% Clairette,
20% Bourboulenc
Terroir : sandy
Age of the vines : 20 years



Vinification

The Chardonnay is raised in barrels and the Clairette and Bourboulenc in tanks, with partial malolactic fermentation.

Tasting notes

This wine has a high quality white Burgandy taste with its apple blossom, white flowers along with hints of pineapple and crushed rock-like minerality. It is medium-bodied that is both fresh and crisp.

Best to drink

Over the next couple of years

Wine pairing:

Ideal for an aperitif or a mesclun salad and scallops