



AMSTRAMGRAM QUARTIER LIBRE 2023

IGP Pays d'Oc, Languedoc-Roussillon

Carmel & Joseph, France



eCommerce # 38352 | 13.0% alc./vol. | \$22.50

A pale-yellow wine with golden reflections. It opens on mineral notes, flint and grapefruit, vine peach, green apple, and rose, to finish on white pepper, coriander, and a hint of musk. Fennel, aniseed and a lovely touch of sweet almond evoke the Mediterranean. In the mouth it is powerful, smooth and taut, with notes of citrus that accompany the ever-present green apple, green pear, lemon and kiwi. Its complexity offers plenty of character from its youth, but this is a wine that also promises great things to come.

Terroir:

Villafranchian terraces of quartz and flint or agglomerated limestone.



Vinification:

Total destemming, direct pressing with maceration for two hours. The different grape varieties are all picked at different dates to be sure of their perfect ripeness, and vinified in thermo-regulated vats at 16°C separately, then blended. No malolactic fermentation.

Ageing: 100 % matured on fine lees in concrete vats for 6 months.

Varieties: Clairette blanche 40%, Grenache blanc 20%, Rolle 20%, Roussanne 20%

Residual Sugar: 2 g/L

Serving suggestion and food pairing: Serve at 12°C. Perfect with more delicate simply grilled fish, or with shellfish such as scallops. Goes well with sushi and sashimi.

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