

Réserve Saint Dominique



IGP MEDITERRANEE WHITE Roussanne

TERROIR

Clay and gravel in plains

GRAPE VARIETIES

100% Roussanne

VINIFICATION

Direct pressing with pneumatic press, wine making in vat with temperature control (max 17°C).

Ageing of 4-6 months in stainless steel tanks before bottling.

TASTING

Very pleasant crystalline gold wine.

Fresh and pleasant fruity aromas and white delicate flowers. Lovely balance for easy drinking opportunities.

SERVICE AND PAIRING

Ideal: 10°C

Pan fried sole / sole meunière

Coconut milk dishes

Artichokes, smoked salmon