

# DOMAINE ROTIER

## Renaissance Late Harvest white 2016 50 cl



<b>Appellation</b>	AOC Gaillac
<b>Terroir</b>	The vines are planted on a plateau corresponding to the 2d terrace of the Tarn river. The Domaine Rotier is composed of very nice gravelly soils.
<b>Assemblage</b>	100% Len de l'El ( or Loin de l'Oeil)
<b>Conditions climatiques</b>	After a mild and rainy winter, vines rapidly grew and harvest looked promising. Flowering was late but in good conditions. Summer without too hot weather, with very dry August but cool nights, led to a good quality harvest, well balanced, which occurred between September 29th to October 21st.
<b>Vinification</b>	The must ferments in French oak barrels for one or two months. In order to avoid using too much sulphur, fermentation is interrupted by cold stabilisation and filtering. The wine obtained conserves about 175g/l of residual sugar, balanced by a refreshing note of acidity.
<b>Élevage</b>	In French oak and acacia barrels (10% new) for 10 months. Bottled on September 12th 2017.
<b>Dégustation</b>	On the nose, this wine presents aromas of apricot, figs and quince. It is very concentrated, rich and opulent on the palate, always well balanced and never heavy.
<b>Accompagnement</b>	Serve at 10-12°C. It pairs perfectly with hot foie gras with figs, strong cheeses, tarts and any fruit desserts. It can also be carafed and enjoyed by itself. It has a cellaring potential of over 20 years.
<b>Mentions obtenues</b>	Gaillac 2018 wine competition : Gold  Toulouse 2020 South West wine competition : Gold and Prize of excellence

