

DOMAINE ROTIER

Renaissance Late Harvest white 2015 75 cl



Appellation	AOC Gaillac
Terroir	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.
Assemblage	100% Len de l'El (or Loin de l'Oeil)
Conditions climatiques	In 2015, after a mild winter, a rainy spring outset, drought settled until Mid-July. Flowering passed off in very good conditions, which let hoping a generous harvest. Some storms in Summer second part allowed good vines hydration. Vine-harvest occurred between september 15th and october 5th in excellent conditions.
Vinification	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 185g/l of residual sugar, balanced by a refreshing note of acidity.
Élevage	In French oak and acacia barrels (10% new) for 10 months. Bottled on August 26th 2016.
Dégustation	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.
Accompagnement	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.
Mentions obtenues	Général Paris Competition 2017 : Gold Gaillac 2017 wine competition : Gold Wine Enthusiast : 92 (Excellent, Highly recommended) South West wine competition Toulouse 2019 : Gold

