

Les Gravels sweet white 2019

Appellation	AOC Gaillac
Terroir	The vines are planted on a plateau corresponding to the 2° terrace of the Tarn river. The Domaine Rotier Terroir is composed of very nice gravelly soils.
Assemblage	80% Loin de l'Oeil, 20% Sauvignon
Conditions climatiques	2019 climate was very contrasted. January was wet, February and March dry. Spring was fresh and rainy and Summer began very hot. Some important storms in July limited drought. This Summer allowed a good grapes maturation and the harvest occured between October 11th and 18th in excellent conditions.
Vinification	The must fermented at 18°C and the fermentation has been stopped (with cold settling and filtration to avoid adding too much sulfites) to keep around 80 g/l of residual sugar.
Élevage	Ageing in tanks lasted a few months, only to keep the fruitiness of the wine. Bottled on September 8th 2020.
Dégustation	Intense nose with scents of citrus and white fruit (peach). The mouthfeel is soft and fresh, with a very nice balance between richness and acidity.
Accompagnement	It should be served between 8-10°C. It is stunning as an aperitif, and will match perfectly with foie gras and fresh fruit desserts.
Mentions obtenues	Concours des vins du Sud-Ouest Toulouse 2021 : GOLD





