



mas de carrat

LE PISTACHIER 2022

APPELLATION	Vin de France
GRAPE TYPES	Roussanne 100%
ORIGIN	Saint-Drézéry - Growing area: hillsides with stony clay and limestone soil from the Quaternary period Average ages of vines: 25 years Planting density: 6400 rootstocks per hectare
VITICULTURE	Full tillage of the soil in rows and cavaillons Hand-picked in 20 kg crates Yield: 35 hl per hectare
WINEMAKING	Crushing of whole bunches of grapes followed by static cold settling of the must. Fermentation started in stainless steel tanks with temperature control. Filling and malolactic fermentation.
TASTING NOTES	Serving temperature 6°-8°C The color is pale gold with slight green highlights. The first nose develops notes of honeysuckle, lily with a toasted, grilled and praline note. The supple attack is round, enveloping, with a brown butter finish. This subtle wine will perfectly accompany scallops with cream, poultry with morels and will enhance a Pithiviers with pistachio.

Alcohol: 14% by vol.
Capacity: 75 cl - 150 cl



VIN BIOLOGIQUE
FR BIO 10
AGRICULTURE FRANCE