



mas de

# carrat

**Alcohol: 14% by vol.**  
**Capacity: 75 cl**  
**Bottles: 1 190**

## LE PISTACHIER 2019

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 ans Planting density: 6400 rootstocks per hectare
VITICULTURE	Full tillage of the soil in rows and cavallons 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	Served at 6°-8°C Beautiful, bright colour with a golden hue. The expressive nose evokes frangipane, sweet chestnut, truffle and candied ginger. Wonderful balance on the palate, salinity and velvety smoothness. An elegant and complex white wine which is a perfect partner for chicken in cream with light spices.