HOUSE OF TOWNEND

Domaine St André Terroir Maritime Blanc

Usual Price	£11.99
Discount Price (inc. VAT)	£9.99
Code	ANDR025

A fresh blend of international and regional varietals. Wonderfully dry with a harmonious mix of lime and tropical aromas

Tasting Notes:

Lovely gold-lemon colour. This harmonious white offers a pleasing mix of astonishing lime fruit aromas, tropical fruit flavours, herbal notes and a stony mineral finish. The refreshing acidity is balanced by a lush and creamy texture

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Specification	
Vinification	The plots are located on the lower slopes where the soil is rich and well-drained. The soils are predominantly silty, with limestone sub-soil. Each plot is harvested by a combination of machine and hand picking. The grapes are carefully pressed as soon as they reach the cellar. Once the juices have settled, they are slowly fermented at a 16/18°C, in concrete vats and in stainless steel tanks. The wine is aged on its fine lees for 7 months with regular stirring, enhancing structure, aromas and protecting the wine from oxidation.
ABV	12%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Languedoc-Roussillon
Type	White Wine
Grape Mix	80% Vermentino, 20% Roussanne
Genres	Vegan, Vegetarian
Vintage	2024
Style	Dry
Body	Elegant, crisp and delicate
Producer	Domaine Saint André
Producer Overview	In the heart of Languedoc , facing the town of Sète and Mont Saint Clair, cradled by the Lagoon of Thau, the Domaine Saint-André, with an area of 30 hectares, brings together all the traditional grape varieties of the Languedoc (Cinsault, Carignan, Chardonnay, Muscat, Roussanne, Vermentino and Viognier), to which are added certain Bordeaux grape varieties (Merlot and Cabernet Franc). Its vineyard benefits from a Mediterranean climate tempered by maritime influences. Its soil, predominantly clay-limestone, is conducive to the production of excellent quality wines.
Closure Type	Cork
Food Matches	Enjoy this wine chilled, as an aperitif or with grilled Asparagus and roasted garlic vinaigrette, fine risottos and seafood: oysters, grilled calamari
Press Comments	Joanna Simon, The Festive White, Orange and Rosé Wine Guide 2024: "A breeze-fresh white with a yielding, rounded texture, from the shores of the Thau lagoon in the heart of Languedoc. Green apple, lime, pine and honey with a twist of citrus peel on the finish from a blend of Vermentino (which we're now supposed to call Rolle when it's not from Italy) and 20% Roussanne. "