CHÂTEAU
SAINT-LOUIS
LA PERDRIX

RHÔNE VALLEY VINEYARDS

SAINT-LOUIS

IG Pays d'Oc

WHITE

TERROIR • Château Saint-Louis La Perdrix is located in the commune of Bellegarde, in the heart of the Camargue, between Nîmes and Arles. It boasts 50 hectares of vines on a single piece of land and 7 hectares of olive trees. Its soil, made up of smooth pebbles, is conducive to a maturation of the grapes on a par with the finest wines in the Rhône Valley.

WINEMAKING • Fermentation takes place at low temperature (15-18°C) to bring out the fruit and freshness. 3 months ageing on the lees in concrete vats with a regular stirring of the lees.

BLEND • 70% Viognier, 30% Roussanne

TASTING NOTES • This wine displays a pale colour with golden sparks set off by a few green tints. An expressive nose with a blend of apricot, linden, honeysuckle and acacia honey aromas. A complex and aromatic palate, with a exotic hint of mango. The wine shows a well-balanced freshness!

FOOD PAIRINGS • Saint Louis white is great with a platter of seafood, fish à la plancha and summer aperitifs. *«But it will always be at its best when enjoyed in good company!»*

SERVING • Between 11 and 14°C.

Château Saint-Louis la Perdrix

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