

Vendanges Oubliées

Sweetness and delicacy of candied exotic fruits



Soil : Grass-seeded recent alluvial sandy-silty light soil favorable for late harvesting.

Cultivation : Gentle vinemangement to protect soils and biodiversity.

Wine-making process : Early morning hand-harvesting of overripe berries between December and January. Several passings for hand-picking.

No de-stemming. Inerting with CO₂ (to avoid adding sulfites) and cooling of the harvest by snow-carbon dioxide before a long and soft pneumatic pressing (5h) without separation of free running musts. Cold settling (10°) after 24 hours (Turbidity more than 100).

Alcoholic fermentation with control of the temperature at 13 °C. to 15 °C. for 25-30 days. Malolactic fermentation stopped.

Ageing : 24 months.

In Bordeaux's barrels (French oak) on fermentation fine lees for 18 months in the cask's cellar in an ambient air-conditioned temperature (10°C.) and a stable humidification (70% of humidity), then storage for 6 months in bottles in a constant air-conditioned 10°C. and humidified (50%) ageing cellar.

Tasting : **Colour:** Amber yellow robe with golden sheens.

Nose: The intense and complex nose offers main notes of honey, a rich range of citrus (orange, mandarin, grapefruit...) and candied fruits aromas (dry apricot, quince).

Taste: The exotic flavours of pineapple, mango, coconut, citronella and vanilla matched with hints of quince give an opulence and a good length to this sweet wine. Round and rich, this wine is naturally sugary, and thanks to its pleasant zesty and light finish, maintains an outstanding balance.

Our advice : As an appetizer wine, with «foie gras», crabs, roasted duck, scallops, spicy oriental courses, exotic hot dishes, veined cheese (Roquefort, Bleu d'Auvergne), old sharp and dry goat's cheese, melon, pastry, sorbets, fruits tarts, Brittany cakes (pancakes), desserts with black and bitter chocolate, pure cocoa truffles, gingerbread, roasted chestnuts, brownies, muffins and crumbles, as a cocktail and digestive wine.

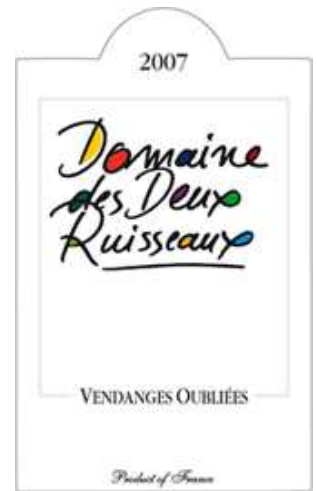
Service temperature : Between 10°C. and 13°C.

Preservation : 4 to 5 years.

Packing : 50cl bottle (Case of 6).

Medals and other awards :

SAINT APHRODISE Béziers Méditerranée Oenopole Price 2009 (Vintage 2006).



Seduction