

Château d'Estoublon

1489

DOMAINE D'ESTOUBLON

White - 2018 - IGP ALPILLES



GRAPE VARIETY : Roussanne, Marsanne, Grenache

TERROIR : Clay-limestone and sandy-loam, gravelly ALCOHOL CONTENT : 13,5% Vol

CELLARING : Drink now or within 7 years.

TECHNICAL INFORMATION

VINIFICATION : In truncated vats, 100% destemming.

AGEING : Ageing 7 months in barrels, amphorae and concrete tanks.

TASTING NOTES

A wine with a brilliant golden colour and green reflections. The nose reveals notes of gunflint, verbena, peach and acacia flowers. The palate is full and powerful with notes of toasted brioche. Fresh and well-balanced, it has a nice tension and saline notes on the finish.

Pair it with a platter of oysters, pan-fried scallops, or a ceviche of sea bream marinated in lime and ginger.

CHÂTEAU D'ESTOUBLON'S 2018 VINTAGE

After a very dry autumn in 2017, January 2018 saw the return of significant rainfall. February was cold and dry. There was then a period of excellent vegetative growth up until flowering, which was spared from the wind, resulting in a record number of clusters. July brought with it a heatwave (28 days at over 30°C) leading to some water stress. Fortunately, the rainfall on 15 August came at just the right time. It was very beneficial and quenched the vines which then reverted to a normal cycle. The harvesting took place in bright sunshine. The first whites were harvested on 1 September and harvesting finished on 5 October with the Mourvèdre, at full maturity. At Château d'Estoublon, we were able to produce fine, elegant wines thanks to the sorting carried out in the vineyards and in the cellar.

