



CHÂTEAU
SAINT-LOUIS
LA PERDRIX

RHÔNE VALLEY VINEYARDS

LE FLACON

IGP Pays d'Oc

WHITE



TERROIR • 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, composed of smooth pebbles, promotes grape ripening worthy of the finest wines of the Rhône Valley.



WINEMAKING • The grapes are picked in the cool of night, starting at 4 a.m., to preserve their full aromatic potential. After a direct pressing, fermentation begins at a low temperature in stainless steel vats, then continues in new barrels. The wine is aged on its fine lees with a twice-weekly stirring - for one year in the case of the Roussanne, and three months for the Grenache Blanc - creating richness, structure and complexity.



BLEND • 70% Roussanne (35 years), 30% Grenache Blanc (45 years)



TASTING NOTES • The wine displays a radiant, deep golden hue with bright highlights. The nose opens with intense aromas of pears poached in calvados, vanilla and blond tobacco, along with delectable hints of dulce de leche. The palate is broad and generous, with a fine balance between richness and freshness. Its lovely, fat texture recalls the finesse of great gastronomic white wines.



FOOD PAIRINGS • Perfect with creamy poultry dishes, mushroom risotto or aged Comté cheese. *“But it is always best when enjoyed in good company.”*



SERVING • Between 11 and 14°C.



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