



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Domaine St André Terroir Maritime Blanc

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<b>Price</b>	£12.49
<b>Code</b>	ANDR025

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

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### 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	
<b>Vinification</b>	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.
<b>ABV</b>	12.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	France
<b>Region</b>	Languedoc-Roussillon
<b>Type</b>	White Wine
<b>Grape Mix</b>	80% Vermentino, 20% Roussanne
<b>Genres</b>	Vegan, Vegetarian
<b>Vintage</b>	2023
<b>Style</b>	Dry
<b>Body</b>	Elegant, crisp and delicate
<b>Producer</b>	Domaine Saint André
<b>Producer Overview</b>	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.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Enjoy this wine chilled, as an aperitif or with grilled Asparagus and roasted garlic vinaigrette, fine risottos and seafood: oysters, grilled calamari
<b>Press Comments</b>	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. "