



VERTU VIN

Label: Domaine Sainte Rose

Appellation: Le Coq d'Oc 2008 Blanc

Varietal: Blend. Chardonnay, Roussanne

Pressing Process: In all cases the free run juice from the grapes were kept separate from the pressings.

Tanks Used: The juice began fermentation in temperature controlled stainless steel tanks.

Temperature Control: All Domaine Sainte Rose tanks have individual temperature controls. The fermentation process was managed with minor interventions to temperature control.

Oak Maturation: 50% of Chardonnay juice finished fermentation in new oak barrels.

Analysis: Alcohol: 13.5% Vol. Yeast: QA23- Laffort Yeast. Residual Sugar: 1.90 grams/litre. Total Acidity: 3.8 grams/litre H2SO4

Yields: 60 HI/ Hectare

Taste profile: The wine has a fresh peach and vanilla nose, a smooth, creamy palate and generous finish.

