



St Louis de Perdrix “The Big One”

70% comes from an old plot planted with Grenache Blanc. The cuvée is completed by 20% Roussanne and 10% Viognier. The grapes are harvested by hand and placed in boxes so that the berries remain intact. Gentle pressing in whole bunches, followed by temperature-controlled fermentation at 16-18°C. Aging takes place on the fine lees in new 100% French oak barrels with occasional stirring to enhance the richness and toasted flavor.

The wine has a deep color with golden reflections. The complex nose develops notes of ginger, truffle, roasted hazelnuts and citrus fruits. In the mouth it is full and round, with notes of nectarine and peach, and ends on the palate with lemon peel, a hint of anise and toasted aromas. Great!

The Big Blanc goes excellently with oysters, salt-crusted loup de mer and spicy cheeses such as Comté, Tomme de Brebis, and Cantal.

Producer: St Louis de Perdrix

Winemaker: Joseph Castan

Country of Origin: France

Region of Origin: Costiere de Nimes

Grapes: Grenache Blanc 70%, Roussanne 20%, Viognier 10%

ABV: 13.0%

Closure Type: cork

