

ORATOIRE  
domaine  
ST MARTIN



## CAIRANNE WHITE Réserve des Seigneurs

### LOCATION & TERROIR

The vineyard is located in the Southern Rhône valley, in the Cairanne appellation whose soils are very varied: rocky, clay or limestone soils. This cuvée is the product of our old vines situated on the middle and lower hillsides farmed organically and biodynamically.

### CLIMATE

The climate is Mediterranean with hot and dry summers punctuated with a few showers. The Mistral wind blows fairly consistently year-round, ensuring very favorable sanitary conditions for wine growing.

### HARVEST

Grapes are harvested at perfect maturity and low yields. Harvest takes place in September and is entirely manual.

### WINEMAKING & MATURING

Direct pressing with pneumatic presses, cold settling for 24 hours then fermentation and ageing in concrete vats. Wild yeasts.

No malolactic fermentation, bottling is done after six months.

### GRAPE VARIETIES

30% Clairette, 30% Grenache Blanc, 30% Roussanne, 10% Marsanne. \*

### DRINKING

Subtle and complex terroir driven wine, which can be appreciated young. The nose shows white flowers and citrus notes, while the mouthfeel is delicate and crisp with a beautiful minerality and a refreshing white-fleshed fruit finish.

Ideally paired with soft goat cheese, a langoustine carpaccio in citrus sauce or a coarse salt roasted sea bass.

\* percentage may vary depending on the vintage



demeter



FAMILLE ABEILLE-FABRE