

M. CHAPOUTIER,  
NORTHERN & SOUTHERN RHÔNE, FRANCE

MENTZENDORFF  
*wine shippers since*  
1858

# LA COMBE PILATE EFFERVESCENT - ESTEBAN



## DETAILS OF PRODUCTION

La Combe Pilate Esteban comes from terroir of clay, siliceous pebbles, calcareous gravel and loess. Areas with granitic leptynites (Gneissic metamorphic rock). Early harvesting by hand to preserve the taste and aromatic freshness of the Viognier. Direct pressing of the entire bunches is followed by the selection of the best juices. Fermentation occurs in low-temperature vats (12°C) until the wine reaches around 9% alcohol. Bottling followed by natural continuation of the fermentation (i.e. "prise de mousse" is achieved without the addition of external sugar) until the sparkling wine reaches around 10% final alcohol. 2-3 months ageing in bottle on the lees (referred to as "sur latte") after the fermentation is complete.

## TASTING NOTES

Pale gold in colour with anise tints. Copious fine bubbles bursting with freshness. Notes of citrus and chilled yellow-fleshed and stone fruit. Tangy on entry, freshness and good balance on the palate, elegantly coated by the bubbles. Notes of grapefruit peel, bergamot and apricot. Tasty, saline finish.

## HOW TO SERVE

The perfect aperitif or served with Langoustines à la plancha.

<b>VINTAGE</b> 2016
<b>STYLE</b> Sparkling
<b>BLEND OF GRAPES</b> 100% Viognier
<b>WINEMAKER</b> Michel Chapoutier
<b>ALCOHOL</b> 10%

