



## St.Laurent

<b>Soils</b>	Sandy loess
<b>Yield/ha</b>	6000 kg
<b>Vinification</b>	Harvested, de-stemmed, fermented on the skins for 14 days at 28 - 30°C, several pump-overs per day, malo-lactic fermentation in stainless steel, the majority of the wine racked off into a large wooden vat where it matured for 12 months and a small percentage matured in used barriques
<b>Alcohol</b>	12.5 %vol
<b>Residual sugar</b>	off-dry
<b>Tasting note</b>	Fresh and fruity berry aromas with sour cherries and currants, very soft and gentle on the palate with a smooth finish
<b>Serving temperature</b>	15-17 °C
<b>Optimal drinking</b>	6 years from bottling
<b>Food pairing</b>	Pairs well with a classic pork roast, wild boar or venison served with a St. Laurent wine jus.