

Aliot IGP Vaucluse 2018

ONIVINO PRODUCT TECHNICAL SHEET

A Burgundy-style white wine — structured, refined, and elegant — showcasing remarkable aromatic complexity, texture, and aging potential.

Type of wine: White – Certified Organic (Ecocert), HVE 3 Sustainable Viticulture

Grape varieties: Roussanne (65%), Grenache Blanc (30%), Marsanne (5%), with a touch of Viognier

TECHNICAL FEATURES

Vineyard: 17-year-old vines, north-facing at 550 m altitude

Soil: Limestone marl (clay and limestone), very stony

Pruning system: Single Cordon de Royat, 4 to 5 shoots per arm

Vinification: Aged for 8 months in demi-muids (500 L oak barrels)

Alcohol: 14.5%

pH: 3.5

Total acidity: 3.4 g/l (as sulfuric), 5 g/l (as tartaric)

Residual sugar: 0.5 g/l – still, dry wine

TASTING NOTES

Colour: Bright, clear golden yellow

Nose: Rich and complex, with notes of toasted honey, brioche, and pear, lifted by hints of candied lemon

Palate: Fresh and refined, smooth yet mineral, with yellow fruit flavours enhanced by lemon zest

Finish: Long and mineral

Aging potential: 8–10 years

PAIRINGS

A Burgundy-inspired white that pairs beautifully with salmon or poultry in cream sauce, pâté, or more challenging dishes like artichoke, asparagus, and salty cheeses.

Also perfect with truffle risotto.

Serving temperature: 14 °C

FORMAT & PRICING

Format: 750 ml – 6 bottles per case

- **Private client:** \$124.82 / bottle – **Investment of \$748.92**
- **Licensee:** \$112.19 / bottle – **Investment of \$673.14**