
DOMAINE SAINT ANDRIEU – CÔTES DE PROVENCE

In the hills of the Provence countryside, near Brignoles, in the small village of Correns, the Domaine Saint Andrieu was acquired in 2003 by Jean-Paul and Nancy Bignon, owners of Château Talbot, cru-classé de Saint Julien in Médoc.



Vintage: 2018
Producer: Domaine Saint Andrieu
Country: France, Provence
Alcohol: 12.5%
Composition:
Grenache 40%, Cinsault 35%, Syrah 20%, Rolle 5%

WINEMAKER NOTES:
The weather conditions for the 2016 vintage were a mild spring, followed by a dry, hot, and sunny summer.

TASTING NOTES:
Quintessential Provencal grape varieties (Grenache, Cinsault, Syrah) give this rosé a light litchi color and a delicate citrus nose. The fresh and full mouth reveals a palate of passion fruit and citrus with a long and elegant finish. This delicious rosé pairs perfectly with Provencal cuisine such as stuffed garden vegetables or seared scallops with herbs from Provence.

Bottle Size: 750 mL

UPC Number: 3 760104
422241

VINEYARD:
Vineyard is located in a cool climate

Soil: Clay-Limestone hills

Elevation: high altitude - 380 meters

Harvest: September 2016

Vineyard Area: 10.80 Ha

VINIFICATION:
Gentle pressing in a pneumatic press after a brief contact with skins. Fermentation in stainless steel tanks at a low temperature, controlled between 16°C and 18°C. Individual plot fermentation.

Production: 65,000 bottles

Yield: 47 Hl/Ha

Cellaring: Ready to be enjoyed now or can be kept for up to two years

VITICULTURE:
Sustainable farming practices based on respect for the environment with emphasis on protection of the soil to promote the optimal expression of the grapes.

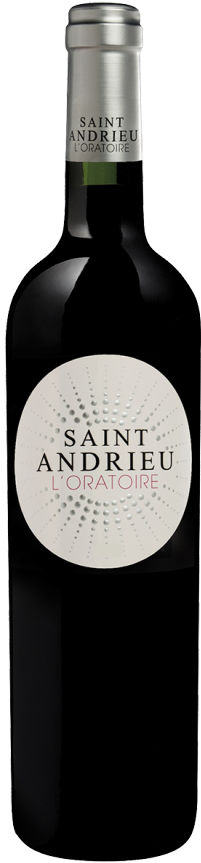


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L'ORATOIRE SAINT ANDRIEU ROUGE

Well rounded and balanced, the L'Oratoire Rouge has nice dark fruit and soft tannins.



Bottle Size: 750 mL

Vintage: 2015
Producer: Domaine Saint Andrieu
Country: France, Provence
Alcohol: 14%
Composition:
51% Syrah, 49% Cabernet Sauvignon

WINEMAKER NOTES:

This wine pairs well with roast duck with figs, grilled meats or spicy dishes. Ready to be enjoyed now or can be kept for up to five years.

TASTING NOTES:

The assembly of quality grape varieties of Syrah and Cabernet Sauvignon gives this red a nice nose of dark fruits with a slightly roasted note. The well rounded and balanced mouth is marked by soft tannins with a nice crisp fruity finish.

VINEYARD:

Appellation: AOP Coteaux Varois en Provence

Terroir: Clay-limestone hills; cool climate at high altitude

Vineyard area: 0.47 Ha

Harvest: September 2015

Weather Conditions: Mild and wet spring followed by a dry, hot, and sunny summer

VINIFICATION:

Traditional winemaking of destemmed grapes which are very slightly crushed. Plot by plot vinification.

VITICULTURE:

Sustainable farming practices based on respect for the environment with emphasis on protection of the soil to promote the optimal expression of the grapes. We are certified HEV (High Environmental Value) by the French Ministry of Agriculture which encompasses biodiversity conservation, plant protection strategy, managed fertilizer use and water resource management.



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SAINT ANDRIEU

L'ORATOIRE ROSÉ



TECHNICAL INFORMATION

Country	France
Region	Provence
Producer	Domaine Saint Andrieu
Vintage	2019
Composition	40% Grenache, 26% Cinsault, 24% Syrah, 10% Rolle
Certifications	Sustainable
Press	91 points Vinous

WINEMAKER NOTES

In the hills of the Provence countryside, near Brignoles in the small village of Correns, the Domaine Saint Andrieu was acquired in 2003 by Jean-Paul and Nancy Bignon, owners of Château Talbot, cru-classé de Saint Julien in Médoc. This wine is ready to be enjoyed now or can be kept for up to two years.

TASTING NOTES

Quintessential Provençal varieties (Grenache, Cinsault, Syrah) give this rosé a pale peach color. As with the aromas, the lively and expressive mouth reveals citrus notes such a pink grapefruit and a crisp, clean finish.

VINEYARD

- *Soil:* Clay-limestone hills
- *Elevation:* High altitude, 380 MASL
- *Area:* 10.26 hectares
- *Weather Conditions:* Mild but dry spring with a very dry, hot, and sunny summer

VITICULTURE

Sustainable farming practices based on respect for the environment with emphasis on soil protection to promote the optimal expression of the grapes. We are certified HEV(High Environmental Value) by the French Ministry of Agriculture which encompasses biodiversity conservation, plant protection strategy, managed fertilizer use and water resource management.

- *Harvest:* End of August
- *Yield:* 37 hectoliters per hectare

VINIFICATION

Gentle pressing in a pneumatic press after a brief contact with skins. Fermentation in stainless steel tanks at low temperature, controlled between 16 and 18 degrees Celsius. Individual plot fermentation.

- *Production:* 52,000 bottles
- *Oenologist:* Richard Bertin

PRESS

"Brilliant salmon skin. Nery and sharply focused on the nose, displaying fresh pit fruit and red berry scents and a hint of orange peel. Lively red currant, strawberry and nectarine flavors slowly open up and deepen with air. Clings strongly on the finish, which leaves a refreshingly bitter peach pit note behind." - 91 points, Josh Reynolds, Vinous

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