



F. by Skalli **White 2007**

The thrill of a great wine.

It was in honour of his father Francis that Robert Skalli created the Skalli F. vintage in the family's bold tradition and love of the terroirs of southern France.

TERROIR & GEOLOGY: Low clayey limestone slopes and silty limestone hillsides

CLIMAT : Early & late Mediterranean

VARIETIES AND CULTIVATION METHODS: blend of Chardonnay (70%) and Viognier (30%)

VINIFICATION & MATURING: Traditional vinification with long maturing (18 months) in French barrels

TASTING NOTES

Colour: Vivid golden yellow

Nose: Rich and complex with notes of wild peach, fresh apricot and acacia

Mouth: Long and fresh with notes of citrus fruit and white flowers finishing on toastiness

Accompaniment advice: Fish in sauce, hard cheeses

Ageing potential: 6-8 years

Serving temperature: 12°C