



Terroir

- **Vineyards:** these are located entirely within the commune of Saint-Pantaléon which is in the Southern part of the French Department of Drôme, and on the road to Nyons.
- **Soil types:** argillaceous limestone slopes, sandy lower slopes and stony terraces.
- **Climate:** Mediterranean, protected from the Mistral by neighbouring.
- **Background:** vine cultivation had predominated in this village for over two centuries until, in 1918, the town council asked to have the words "les vignes" added to the name of the commune and in 1969, Saint-Pantaléon-les-Vignes was consecrated Côtes du Rhône Villages Saint-Pantaléon-les-Vignes.

Production

- **Area under cultivation*:** 58 hectares, annual production: 2178 hl; basic yield: 40 hl/hectare.
- **Grape variety mix:** for the **red wines**, Grenache 50% minimum, Syrah and/or Mourvèdre 20% minimum, other grape varieties of the Appellation tolerated 20% maximum. For the **rosé wines**, Grenache 50% minimum, Syrah and/or Mourvèdre 20% minimum, other grape varieties tolerated 20% maximum, white grape varieties 20% maximum (Grenache, Clairette, Marsanne, Roussanne, Bourboulenc and Viognier). For the **white wines**, Grenache white, Clairette white, Marsanne white, Roussanne white, Bourboulenc white, Viognier white, other white grape varieties tolerated 20% maximum.
- **Minimum alcoholic strength:** for the reds 12.5%, for the rosé and whites 12%.

Tasting and drinking

- **Appearance:** the reds have a deep colour, with a purple hue when young. The rosé is bright with a lively pink colour and the whites have fine golden reflections.
- **Nose:** both reds and rosé have a fruity bouquet, whilst the whites exhale nuances of peach and apricot.
- **Palate:** the reds are firm, well-balanced with melting rather than attacking tannins. The rosé and whites are fine with a subtle fruitiness.
- **At the table:** the reds will turn poultry into a dish for the gods. The rosé and the whites, chilled to perfection, will marry beautifully with meats and mixed grills.
- **Laying down:** reds age well and can be laid down for anytime between 6 and 10 years. Drink the rosé and whites young.



The words to express it

For two centuries, a ritual called the "Ban des Vendanges" has been performed at Saint-Pantaléon: this is a ceremony during which the youngest and the oldest wine-maker decide, along with the village's magistrate, on the date of that year's grape harvests.

* Source: harvest statement 2006

