

*vintage*  
2019

*varietal*  
CLAIRETTE

*vineyard*  
MELANGE DU  
RHONE

*appellation*  
EL POMAR  
DISTRICT

*production*  
107 CASES

*dosage*  
4 G/L  
(GRAMS/LITER)

*fermentation*  
100% STAINLESS  
STEEL NATIVE  
FERMENTATION

*élevage*  
4 MONTHS IN  
TANK SUR LIE

*aging en tirage*  
9 MONTHS

*cork aging*  
2 MONTHS

*alcohol content*  
12.9% BY VOLUME

*tasting notes*  
GOLDEN DELICIOUS  
APPLE, TOASTED  
ALMONDS, CITRUS  
ZEST, ELDERFLOWER


*Sans Liege is my relentless search for independence. Equally aligned with the freedoms of the New World and the heritage of the Rhône Valley, I am careful not to hold too closely to either. Tending fruit in vineyards that have captured my heart from Paso Robles down to Solvang, these sites speak for me and I for them; the only partners now on this path I tread.*


*- Curt Schalchlin, Winemaker*




MMXIX

SANS LIEGE

 Sans Liege Wines

 @sansliege

 info@sansliege.com