

ST. JACQUES D'ALBAS 'LE PETIT ST. JACQUES' BLANC

2025

Country

France

Region

IGP Pays d'Oc

Varietal

60% Rolle (Vermentino)
40% Viognier

Winemaker

Graham & Andrew Nutter

Alcohol Content

12.5%

Total Sulfur

95 mg/l

Residual Sugar

4 g/l

Acidity

3.45

HISTORY

Estimated to have been built in the pre-Roman era and later over-run by the Visigoths in the 7-8th Century (a tomb from this era has been found in one of the vineyards), an archaeological study suggest it later appears to have become a priory on a "St Jacques" de Compostelle route, at some point taking the name "Albars", meaning "saules" or willow trees in Occitan. And so, the name Saint Jacques d'Albas.

From around 1800, the property concentrated on wine production, as the Languedoc had emerged as one of the principal wine-producing areas of France, supplying Paris and industrial areas with affordable wine from 1800 to 1860.

Today, father-son duo Graham and Andrew Nutter have restored the property for accomodations and mended the soils becoming certified organic in 2019 (EcoCert).

VINIFICATION and MATURATION

Mechanical harvesting and 100% de-stemming. Traditional fermentation in temperature-controlled stainless-steel tanks.



VINEYARD

10 year old vines planted to clay and sandstone soil, benefiting from a semi-arid Mediterranean climate.



TASTING NOTES

Pale golden yellow colour with brilliant reflections. Nose of white flowers and apricot, touches of beeswax and fresh almond. Creamy, full-bodied and complex on the palate delivering a nice tangy freshness.



FOOD PAIRING

Grilled red meats, roasted vegetables, charcuterie, an array of cheeses.