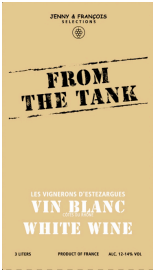


From the Tank



VdP du Pont du Gard

Patience
White
LANGUEDOC

This family estate located in the Costières de Nîmes takes its name from a wild, aromatic herb “La Patience” that can be found throughout the vineyard. After a decade of managing the winemaking at the local cooperative Christophe Aguilar decided it was time to make his own wine. Today Christophe farms 60 hectares of vines, fifty-years ago his grandfather farmed the same soil, with a deep respect & understanding of the terroir.

Great for serving by the glass, for parties, picnics, or for people who want only a glass of wine a day. The conservation is much longer than bottles once they are opened & it is light to carry. The box also has a much smaller carbon footprint than bottles because it is so light to ship.

<http://www.fromthetank.com/>

Certified Organic.

Varietals

100% Chardonnay

Soil

Red clay based & stone strewn.

Age of Vines 20 to 80 years.

Pairing

Seafood dishes, hearty garden salads, grilled vegetables, soft ripened cheeses or simply by itself.

FROM THE TANK (Blanc), Domaine de la Patience:

6 x 3L per case

Yields: 50 hl/ha

Vinification: Vinified in tanks & aged three months in concrete.

Tasting Note: Pale yellow in the glass with a tart, fruity nose & dynamic mineral scents. The palate opens with crisp citrus & peach flavors that are boosted by vibrant acidity & heady minerality.