Viticulture

Appellation: Vin de France

Grape varieties: 60% Aligoté, 30% Sauvignon, 10% Viognier

Type of soil: limestone clay scree

Organic farming certified by Écocert

Biodynamic agriculture certified by Demeter

Vintage: 2020

Winemaking

Winemaking without inputs, indigenous yeasts

Aging on lees for 6 months (15% aged in acacia barrels)

Degrees: 12%

Container: 75cl

Tasting

Serive temperature: 12 to 13 ° C

Food and wine pairing: aperitif, fish, shellfish, cheese

Appearance: straw yellow

Nose: floral notes, hawthorn, acacia, quince

Palate: round, mineral, fruity

Lieu dit Perrozan, 01150 St Sorlin en Bugey France
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