



Viticulture

Appellations : Vin de France

Grape variety: Roussanne

Type of soil: clay-limestone scree

Ecocert certified organic farming

Biodynamic cultivation certified by Demeter

Vintage : 2021

Winemaking

Winemaking without inputs, indigenous yeasts

Aging on oak barrels for 6 months

Degrees: 12.5%

Container : 75cl

Total sulphite : 7 mg/l



Tasting

Serving temperature: 12 to 13 ° C

Food and wine pairing: fish, shellfish, white meat with cream

Appearance: Straw yellow

Nose: Honey, Quince

Palate: Fat, roundness, apricot, quince



Lieu dit Perrozan, 01150 St Sorlin en Bugey France
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