



## Viticulture

Appellation : Vin de France

Grape varieties: Viognier

Type of soil: limestone clay scree

Organic farming certified by Ecocert

Biodynamic agriculture certified by Demeter

Vintage : 2022

## Winemaking

Winemaking without inputs, indigenous yeasts

aged on lees for 8 months Degrees: 12%

Container : 75cl

Total sulphite : below quantifiable limit

## Tasting

Food and wine pairing: aperitif, cheese, chicken

Appearance: bright yellow

Nose: apricot, mineral

Palate: fruity, with a nice freshness



Lieu dit Perrozan, 01150 St Sorlin en Bugey France  
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