



## Viticulture

Appellations : IGP Coteaux de l'Ain rouge

Grape varieties : Mondeuse

Type of soil : Glacial moraine, Rone alluvium

Organic farming certified by Ecocert

Biodynamic agriculture certified by Demeter

Vintage : 2022

## Winemaking

Winemaking without inputs, indigenous yeasts

destemmed, carbonic and passerillage in crates

Aging in oak barrels 10 months

Degrees: 12%

Container : 75cl

Total sulfites : undected



## Tasting

serving temperature: 16-17°C

Wine pairing : red meat, braised meat, fish, charcuterie, cheese.

Appearance: intense purple-purple.

Nose: red fruit, raspberry, white pepper, violet.

Palate: red fruit, supple tannins, slight acidity, suitable for aging.



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