



Viticulture

Appellation : Vin de France

Grape varieties : Mondeuse 50%, Merlot 50%

Type of soil : Glacial moraine, Rhone alluvium

Organic farming certified by Ecocert

Biodynamic agriculture certified by Demeter

Vintage : 2020

Winemaking

Winemaking without inputs, indigenous yeasts

Aging in oak barrels 6 months

Degrees: 12%

Capacity: 75cl

Total sulphite : 17mg/l



Tasting

Serving temperature: 16-17 ° C

Food and wine pairing: red meat, braised meat, cold cuts, cheeses.

Appearance: dark color with purple reflections

Nose: raspberry, blackcurrant,

Palate: round, full-bodied, with a fruitiness brought by the mondeuse, very greedy



Lieu dit Perrozan, 01150 St Sorlin en Bugey France
vignoblepellerin@orange.fr, 06.70.03.29.15

