



Viticulture

Appellation : Vin de France

Grape varieties: Chardonnay

Type de soil : limestone clay scree

Organic farming certified by Ecocert

Biodynamic agriculture certified by Demeter

Vintage : 2020

Winemaking

Winemaking without inputs, indigenous yeast

Aging on lees for 6 months

Degrees : 12.5%

Container : 75cl

Total sulphite : below the limit of quantification



Tasting

Serving temperature : 12°-13°c

Wine and food pairing : raclette, goat cheese, comté, fish, snail, frog

Appearance : bright yellow

Nose : note of white flower, exotic fruit

Palate : fruity, round with a nice freshness



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