



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 : 2021

Winemaking

Winemaking without inputs, indigenous yeasts

Aging in oak barrels for 8 months

Degrees: 12%

Container : 75cl

Total sulphite : 4 mg/l



Tasting

Serving temperature: 12 to 13 ° C

Food and wine pairing: aperitif, cheese, chicken

Appearance: bright yellow

Nose: apricot, mineral

Palate: fruity, with a nice freshness



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