



Viticulture

Appellation : Vin de France

Grape varieties: 60% Aligoté, 30% Sauvignon, 10% Viognier

Type of soil: limestone clay scree

Organic farming certified by Écocert

Biodynamic agriculture certified by Demeter

Vintage : 2020

Winemaking

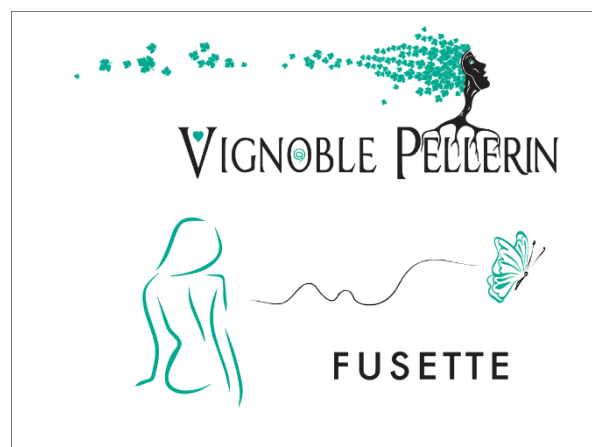
Winemaking without inputs, indigenous yeasts

Aging on lees for 6 months (15% aged in acacia barrels)

Degrees: 12%

Container : 75cl

Total sulphite : 11 mg/l



Tasting

Serving temperature: 12 to 13 ° C

Food and wine pairing: aperitif, fish, shellfish, cheese

Appearance: straw yellow

Nose: floral notes, hawthorn, acacia, quince

Palate: round, mineral, fruity



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

