



Viticulture

Appellation : IGP côteau de l'Ain

Grape varieties : Mondeuse Blanche (old rare grape variety)

Type of soil : glacial moraine

Organic farming certified by Ecocert

Biodynamic agriculture certified by Demeter

Vintage : 2022

Winemaking

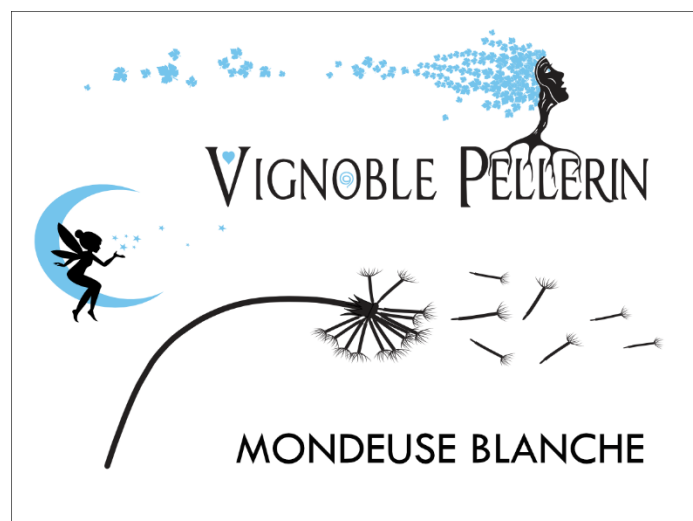
Winemaking without inputs, indigenous yeasts

Aged on lees for 6 months with stirring

Degrees : 11%

Container : 75cl

Total sulphite : (below the limit of quantification)



Tasting

Serving temperature : 12 to 13°C

Food and wine pairing: aperitif, salmon tartar, shellfish, seafood with coconut cream

Appearance : yellow green

Nose : mineral character, hint of smoke and pebbles

Palate: delicate, fresh, notes of dried plum and rhubarb

Wine suitable for aging



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

