



Viticulture

Appellation : Vin de France

Grape varieties : Petite Sainte Marie (old rare grape variety)

Type of soil : glacial moraine

Organic farming certified by Ecocert

Biodynamic agriculture certified by Demeter

Vintage : 2022

Vinification

Winemaking without inputs, indigenous yeasts

Aged on lees for 6 months with stirring

Degrees : 11.5%

Container : 75cl

Total sulphite : 15mg/l



Dégustation

Serving temperature : 12 à 13°C

Food and wine pairing: fish, shellfish, goat cheese

Appearance : yellow green

Nose: aromatic delicate mineral quince jelly, blackcurrant buds

Palate : balanced, nice freshness



Lieu dit Perrozan, 01150 St Sorlin en Bugey France
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