



Viticulture

Appellation : Vin de France

Grape varieties : Altesse/Sauvignon/Chardonnay/Old autochthonous grape

Type of soil : glacial moraine, clay-limestone scree

Organic farming certified by Ecocert

Biodynamic agriculture certified by Demeter

Vintage : 2022

Winemaking

Winemaking without inputs, indigenous yeasts

Aged in oak barrels (demi-muid) for 8 months

Without sulfites, not filtered

Degrees : 11.5%

Container : 75cl

Total sulphite : undetectable



Tasting

Serving temperature : 12 to 13°C

Food and wine pairing : fish, shellfish, goat cheese, poultry with cream sauce

Appearance : gold

Nose: intense with aromas of honey, apricot, grilled almond

Taste: sustained, complex, ripe fruit, muscat, mandarin



Lieu dit Perrozan, 01150 St Sorlin en Bugey France
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