



Viticulture

Appellations : IGP Coteaux de l'Ain

Grape variety: Persan (old forgotten grape)

Soil type: Ice moraine, Rhone alluvium

Organic farming certified by Ecocert

Biodynamic agriculture certified by Eccert

Vintage : 2022

Winemaking

Winemaking without inputs, indigenous yeasts

Aging in oak barrels 6 months

Degrees: 14%

Capacity: 75cl



Tasting

Serving temperature: 16-17 ° C

Wine and food pairing: red meat, braised meat, cold cuts, cheeses

Appearance: dark color with ruby red reflections

Nose: powerful, with a beautiful aromatic complexity, greedy in black fruits

Palate: harmonious and very rich palate, attack of intense jammy fruits, fine tannins



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