



## Viticulture

Appellation : Vin de France

Grape varieties : Altesse/Roussanne/Savagnin

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

101-day de-stemmed maceration

No added sulfites, unfiltered

Degrees : 12%

Container : 75cl

Total sulphites : undetectable



## Tasting

Serving temperature : 12 to 13°C

Food and wine pairing : aperitif, fish, cheese, white meat

Appearance : amber

Nose: floral notes, rose, honey

Palate: structured, supple, slight bitterness on the finish



Lieu dit Perrozan, 01150 St Sorlin en Bugey France  
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