

VIGNOBLE PELLERIN



Altesse

Viticulture

Appellation : AOC Rousette du Bugey

Grape varieties : Altesse

Type of soil : glacial moraine, Rhone alluvium

Organic farming certified by Ecocert

Biodynamic agriculture certified by Demeter

Vintage : 2020

Winemaking

Winemaking without inputs, indigenous yeasts

Aging on lees for 5 months

Degrees : 12.5%

Container : 75cl

Tasting

Serve temperature : 12 à 13°C

Food and wine pairing: aperitif, fish, shellfish

Appearance : Straw yellow color

Nose : Beautiful aromatic complexity, honey aroma white flowers, lemony note

Palate : Beautiful freshness on the palate, slightly vanilla note, peach, suitable for aging



Lieu dit Perrozan, 01150 St Sorlin en Bugey France
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