



Fusette

Viticulture

Appellation: Vin de France

Grape varieties: 50% Altesse, 25% Roussanne, 25% Viognier

Type of soil: limestone clay scree

Organic farming certified by Écocert

Biodynamic agriculture certified by Demeter

Vintage: 2019

Winemaking

Winemaking without inputs, indigenous yeasts

Aging on lees for 4 months

Degrees: 12%

Container: 75cl

Tasting

Serve temperature: 12 to 13 ° C

Food and wine pairing: aperitif, fish, shellfish, cheese

Appearance: straw yellow

Nose: floral notes, hawthorn, acacia, quince

Palate: round, mineral, fruity

