



Viticulture

Appellation : IGP Coteaux de l'Ain
Grape varieties : Savagnin
Type of soil : Glacial moraine
Organic farming certified by Ecocert
Biodynamic agriculture certified by Demeter
Vintage : 2023

Winemaking

Winemaking without inputs, indigenous yeasts
Aged in oak barrels (demi muid) for 6 months
Degrees : 11.5%
Container : 75cl
Total sulphite : below the limit of quantification



Tasting

Serving temperature : 12 to 13°C
Food and wine pairing: fish, shellfish, cheese, poultry with cream sauce
Appearance: straw yellow
Nose : spicy notes, eucalyptus
Palate: sustained, light salinity, balanced



Lieu dit Perrozan, 01150 St Sorlin en Bugey France
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