

*A wine from the sea with a sensation of freshness*

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| <b>GRAPE VARIETY</b>             | 100% Folle blanche  |
| <b>AGE OF THE VINES</b>          | 50 years old  |
| <b>SURFACE</b>                   | 0,90 ha   |
| <b>CULTURE TYPE</b>              | 100% organic AB   |
| <b>SOIL TYPE</b>                 | Clay mixed with different degraded granite and gabbro   |
| <b>HARVEST</b>                   | 100% by hand and selective grapes<br>Yield 23,5 hl/ha - vintage 2020<br>Degré : 11,5° by vol.   |
| <b>NATURE<br/>VINIFICATION</b>   | Pressing selection, Natural Settling<br>Uses of native yeast<br>Temperature control fermentation  |
| <b>MATURATION</b>                | Maturation on its lees during 6 months.<br>Sulphites : 4.5 gr / Hl  |
| <b>DESCRIPTION</b>               | The Gros-plant is the wine of the sea. Very appreciated for its vivacity, it's a wine has feeling iodized.<br>Under a limp color, this wine develops subtle aromas of green lemon and white flowers, characteristics folle blanche.<br>Fresh and lively in attack, its mouth, with exotic nuances ends on minerality. |
| <b>FOOD AND WINE<br/>PAIRING</b> | Good match with seafood (oysters, periwinkles, welks, praires) or grilled sardines with olive oil.  |
| <b>TASTING</b>                   | 7-9° C<br>This wine should be drunk young (1 to 3 years)  |

