

A wine from the sea with a sensation of freshness

GRAPE VARIETY	100% Folle blanche
AGE OF THE VINES	50 years old
SURFACE	0,65 ha
CULTURE TYPE	100% organic AB
SOIL TYPE	Clay mixed with different degraded granite and gabbro
HARVEST	100% by hand and selective grapes Yield 40 hl/ha - vintage 2022 Degré : 12° by vol.
NATURE VINIFICATION	Pressing selection, Natural Settling Uses of native yeast Temperature control fermentation
MATURATION	Maturation on its lees during 6 months. Total sulphites : 4.5 gr / Hl
DESCRIPTION	The Gros-plant is the wine of the sea. Very appreciated for its vivacity, it's a wine has feeling iodized. Under a limp color, this wine develops subtle aromas of green lemon and white flowers, characteristics folle blanche. Fresh and lively in attack, its mouth, with exotic nuances ends on minerality.
FOOD AND WINE PAIRING	Good match with seafood (oysters, periwinkles, welks, praires) or grilled sardines with olive oil.
TASTING	7-9° C This wine should be drunk young (1 to 3 years)

