

A Cru communal of great aromatic richness, from the terroir of Gabbro

GRAPE VARIETY	100% Melon Blanc
AGE OF THE VINES	31 to 61 years old
SURFACE	0,97 ha
CULTURE TYPE	Vintage 2022 on organic farming
SOIL TYPE	Clays and quartz on altered Gabbro rocks
HARVEST	100 % by hand and selective grapes Yield : 43 hl/ ha - Vintage 2022 Alcoholic content: 13° by vol.
NATURE VINIFICATION	Pressing selection, Natural Settling - Uses of native yeast Temperature control fermentation in underground glass vat
MATURATION	Underground glass vat with its lees during 31 months Total sulphites < 7g/hl Bottling : May 2025
DESCRIPTION	Light yellow color, bright with silver reflections. The nose is very aromatic and complex mixing both ripe white fruits and white flowers with a hint of jasmine. The mouth combines fullness and freshness with a long finish and beautiful bitters.
FOOD AND WINE PAIRING	Sea beam cooked a la plancha with eggplant puree, farm poultry with crayfish, fresh goat cheese
TASTING	11 to 14°C Idealy open the day before or decant one hour before before serving. Drink from 4 to 15 years and more.

