

A wine from the sea with a sensation of freshness

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| GRAPE VARIETY | 100% Folle blanche |
| AGE OF THE VINES | 51 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 18 hl/ha - vintage 2024 Degré : 10.5° by vol. |
| NATURE VINIFICATION | Pressing selection, Natural Settling Uses of native yeast Temperature control fermentation |
| MATURATION | Maturation on its lees during 8 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) |

