

MOZAIC

Vin de France

An unusual cuvée that unifies the last juices from each 2019 white varietal press

GRAPE VARIETY

Melon Blanc

AGE OF THE VINES

from 6 to 81 years old

SURFACE

22 ha

CULTURE TYPE

100% organic AB

SOIL TYPE

Sand, pebbles and clay over granite and gabbro rock degraded

HARVEST

100 % by hand
Yield 45 hl/ha / vintage 2023
Degree : 13° by vol.

NATURE VINIFICATION

Pressing of the whole bunches in a pneumatic press
pneumatic press, no settling, indigenous yeasts,
total malolactic, unfiltered wine
Fermentation in underground glass tanks

MATURATION

Aged 11 months in 500 liter jars
SO2 content < 2,0g/hl
Bottled in August 2020

DESCRIPTION

This cuvée unites the last juices of each plot of our
white grape varieties, mainly Melon Blanc.
This surprising wine with orange reflections and floral aromas
is the result of the last juices of extraction.

FOOD AND WINE PAIRING

This wine perfectly matches with an aperitif, with a matured
cheese or an asparagus risotto

TASTING

Served at 12°C

