

LES ROCHES BLANCHES

Grape Variety : Chenin

Type of wine : Dry white

Exposure : South-West

Soils : Blue/gray slate, Schist and Quartz

ABV : 14°

Vintage : 2022

Cellaring potential : 10 years

Biodynamic preparations :

Biodynamic preparations (cow dung compost, herbal teas (nettles, horsetail...) dynamised and then pulverised. Ploughing, manual hoeing based on the earthly and lunar rhythms. Manual harvest

Production Method :

Soft and direct pressing. No settling and racking. Fermentation and ageing in oak tank for 22 months.

TASTING

My Robe : Golden yellow

My Nose : Intense, composed with exotic fruits and ripe citrus.

My Mouth : Frank attack followed by a little bitterness.

Wine and Food pairing : Fish (Salmon), sheep's cheese and seafood

Service temperature : 10°

