VIN DE THIERRY

Grape variety : Chenin & Groslot gris
Type of wine : Dry white wine
Exposure : Light exposed south east
Soil : Clay-Schist and quartz
ABV : 13˚

Biodynamic preparations : Compost of dung MT
Herbal Teas (nettles,horsetail…)
Reparation 500 (horn manure)
Preparation 501 (horn silica)

Production method :
Natural vinification (without sulfur, L.I.) :
Cold static settling
Soft pressing. Fermentation and raising in stainless steel tank..

TASTING

Pale with silver reflections, nose Expressive with citrus, apricot, white flowers and iodine aromas.
My mouth
Soft and delicate, iodized and aromatic mouth

Wine and Food pairings : Ideal for oysters with bread and elderflower Parmesan shortbread
Pasta with carbonara sauce
cep and parmesan risotto
Goat and ewe cheese

I am Vegan Friendly I am suitable for vegans

Service temperature : 10˚
Cellaring potential 3 years