

LA ROCHE AUX FEES (Fief Boire)

Grape variety : Chenin
Type of wine : Dry white
Exposure : South West
Soils : Clay and Quartz
ABV : 13.5%
Vintage : 2022

Cellaring Potential : Jusqu'à 10 ans

Biodynamic Preparations :

MT manure compost Herbal teas (nettles, horsetail, etc.) Ploughing, mechanical and manual hoeing

Production method :

Hand-sorted, whole-harvest harvest (which allows for better drainage without settling), and gravity transfer of the juice.

Fermentation and aging for 24 months in Stockinger barrels.

TASTING

My Robe : Golden yellow with gold highlights.

My Nose : Nose combining finesse and intensity with aromas of pear, apricots and ripe yellow peach.

My Mouth : A perfect balance between maturity and freshness. With notes of candied yellow fruits, pineapple and acacia honey, this wine will have a dense finish carried by a beautiful tension, with a touch of salinit.

Accords Met-Vin : Flambéed prawns, fish (haddock, cod), truffle risotto.

Service Temperature : 12°



FAMILLE MICHON
DOMAINE SAINT NICOLAS

