

LES CHEMINS

Grape variety : 70% Chenin & 30% Chardonnay

Type of wine : Dry white

Exposure : Light exposed south east

Soil : Clay and Quartz

Age of the vine : Between 15 and 25 years

ABV : 13°

Vintage : 2025

Cellaring potential : 5-7 years

Biodynamic preparations : Compost of dung MT

Herbal Teas (nettles, horsetail...)

Preparation 500 (horn manure)

Preparation 501 (horn silica)

Production method :

Natural vinification (without sulfur, L.I.) :

Cold static settling

Fermentation in vats and stainless steel tanks

Maturation : 8 months

TASTING

Pale yellow colour intense nose with flowers, pear and almond aromas a iodized touch.

Fresh and mineral mouth, with a touch of bitterness with bring a nice length.

Wine and Food pairings : Ideal for oysters with bread and elderflower butter. Snacked sea bass, seaweed tartar and shellfish tuna tartar with mango, avocado, ginger and soja sauce fresh goat cheese.

Service temperature : 12°

