

# SKIN MACERATION

Vin de France



## ■ GRAPE VARIETIES

Sauvignon Gris & Grolleau Gris

## ■ TERROIR

On gently rising slopes, average altitude from 35 to 40 meters. Terroir on low-fertile brown soil, developed on amphibolite terroir. Green rock.

## ■ WINEMAKING PROCESS

5 months maceration in barrel without sulfur. Unfiltered wine, not glued.

## ■ TASTING NOTES

Robe : orangy.

Nose : notes of spices, nuts and honey.

Mouth : rich mouth, tannic and lightly bitter.

## ■ AGE OF THE VINES

5 to 10-year-old vines

## ■ AGEING

3 years

## ■ ALCOHOLIC DEGREE

12%

