

VINO BIANCO white



White dry wine, Vin de France 2011, 500 bottles produced

Variety : 100% Sauvignon blanc, 30 years old vines

Soil : very drainfull soil, on white clay with Silex stones, vines planted on North exposure slopes located on the South bank of the Indre river.

Work in the vineyard: no herbicides, mecanic tillage in the vineyard, and only sulfur and cupper-based treatments. Manual disbudding and harvest – in little cases.

Yield : 20 HL/Ha

Wine making: destemmed made by hand so that the macération starts with entire berries , Then both juice and skins are in contact as for as a red wine production, this maceration keeps on months. No use of yeasts and sulfites. Then the wine is aged in one 350 liters barrel. Low amount of sulfites added before bottling.

Food pairing : St Jacques shells cooked on grill, Burbot blanquette, Salmon lasagne, asian food, bleu cheese and typical pies from Angers (with pears).