

This wine reminds me my grand father's wine

GRAPE VARIETY	Melon blanc 100%
AGE OF THE VINES	50 years old
SURFACE	0,20 ha
CULTURE TYPE	100% biologique
SOIL TYPE	Sand and clay mixed with pebbles on altered granite rocks
HARVEST	100 % by hand and selective grapes Yield 14hl/ha - vintage 2015 Degré d'alcool: 13,5° by vol.
NATURE VINIFICATION	Selection of pressings, Fermentation with indigenous yeasts No intervention during vinification or maturation, no chaptalized not sulfited, not filtered ... Finished malolactic fermentation
MATURATION	On the lees for 11-12 months in barrels of 6 wines SO2 content <1g/hl, zero added sulfite Bottled by hand by gravity
DESCRIPTION	Its dress is elegantly dressed in a coppery yellow color. The nose expresses itself on notes of quince, toasted bread. A soft and mineral mouth, rather surprising for the Melon Blanc grape variety.
FOOD AND WINE PAIRING	Alone to appreciate its typicity or it will marry marvelously with with a creamy turbo with brown rice from the Camargue and vegetables grilled in olive oil, with an aged and matured pressed cheese aged and matured like a 24 month old Swiss Gruyere
TASTING	To be served between 11° C and 14°C Consume quickly after opening

