



CHOOSE TO REUSE

This wine is part of the Return Bottle initiative, where we encourage customers to return their bottle back to the vendor where it is collected, cleaned and reused. All wines in this collection use bagasse paper labels for extra sustainability.

RANGE:
NATURAL

REGION:
Occitanie

APPELLATION:
Vin De France

VINTAGE:
2019

ALCOHOL:
13.5%

PRODUCER:
Jeff Carrel

ATTRIBUTE:

WINEMAKER:
Arnaud Combier

**Organic In Conversion
Natural**

GRAPES:
100% Chardonnay

TERROIR:

Sandy clay and limestone

VINES:

Hand harvested, in conversion to organic viticulture.

VINIFICATION:

Natural yeast, vinified without sulphites in oak barrel.

MATURATION:

Aged in oak barrel.

TASTING NOTES:

Natural yeast and no sulphites added during vinification or maturation result in aromas of buttery apple, ripe, yellow fruits and toasted hazelnut with a fresh, almost saline mineral finish.

PARING SUGGESTION:

Ideal companion for shellfish or roasted poultry.

SERVING TEMP:

12-13°C

AGEING POTENTIAL:

3 to 5 years

