



Vin de France

- 100% Red Groslot 2022

Variety

- Groslot (100%)

Terroir

- Clay-silt soil with layers of falun shells

Yield

- 52 hectoliters/hectares

Wine making

- 55% De-stemmed and 45% full cluster, then left for 8 days to macerate semi-carbonic.
- After pressing, the juice was run into barrels for alcoholic and malolactic fermentations.
- After 6 months in the barrels the wine was racked in stainless tank and bottled.
- Without filtration. No added sulphates.

Service

- Serve at 12 ° C
- Food pairing; Grilled meats. poultry. cold cuts, cheeses.

Analyses

- **Alcohol** : 10.77% Vol // **Acidity tot** : 3.59 gr / l // **Acidity Vol** : 0.51 gr / l // **Total S02** : Not detectable (natural)

*100 % Groslot
red*

